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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 94

FEBRUARY 8, 1936

Number 6

THE COST SHEET *tells the story!*

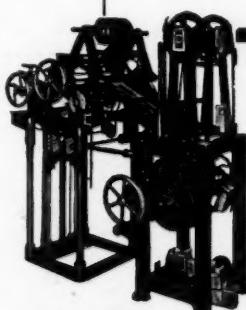
Cost of operation and interest on the investment are primary considerations in every purchase of PETERS Packaging Equipment. And in every case, the extra profits paid by PETERS savings have more than paid for the equipment.

If you are now packaging lard, shortening, oleomargarine, etc., in cartons, there is a PETERS Packaging Machine that will solve your packaging problems and pay you a profit! We say this with confidence developed by many years of service to the meat packing industry.

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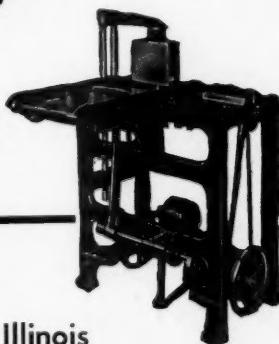
Hand Methods	Peters Machinery
Hand Forming \$....	Machinery Operation \$....
Wages of Operators	One Operator
Inefficiency	Efficiency
Total Cost \$....	Total Cost \$....
	Savings by Peters Mach.



PETERS Engineers will gladly make a packaging survey of your plant and show you, by actual facts and figures, where your operations are inefficient. No obligation—write!

Above: PETERS Senior Forming and Lining Machine with automatic feeding device.

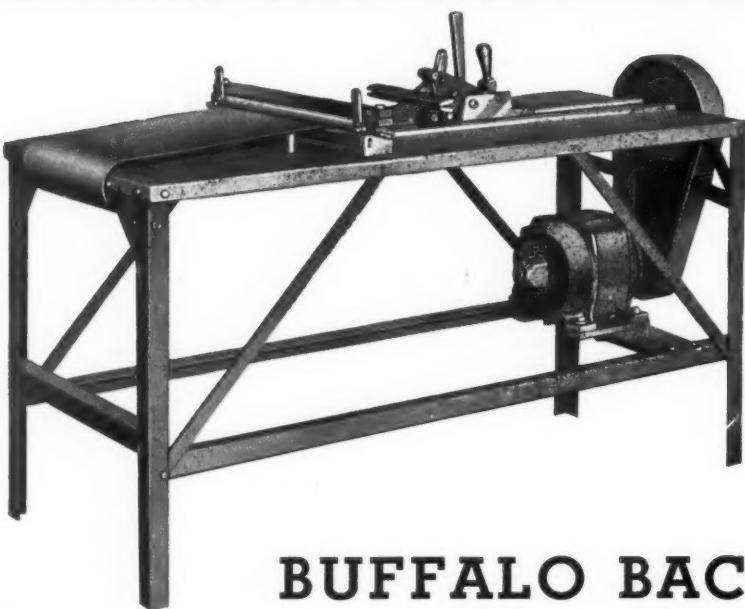
At Right: PETERS Junior Forming and Lining Machine, hand fed.



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BUFFALO BACON SKINNER

Five times faster than by hand.....and less waste.

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or Baking!



Select the veins and add 12 to 15% to the weight of the ham or shoulder.

Use this same pickle for cover.

5 to 7 day cure

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Meets B. A. I. Requirements

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There is Profit
in boiled ham cured the "Prague Style" way.

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Cereal in sausage is a subject demanding earnest thought. Sausage as a concentrated food is universally used. This product is a meat concentrated for the workingman's table. The highest standard is desirable. For many years the public has been permitted to think that cereal was used to cheapen sausage. The public and the packer should return to the right road. We here declare that a cooked cereal can be used and should be used for the purpose of conserving rich meat juices and high quality fats.

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the ideal and profitable binder.

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The National Provisioner

THE MAGAZINE OF THE

Meat Packing and Allied Industries

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"THE NATIONAL PROVISIONER
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1 out of 5 has a 10 year pin!

If you followed the course of an order through our mill, you would

find that of the 50 odd people working on it, 10 of them have a

record of 10 years or more with the company.

We are mighty proud of these Old-Timers--and next Christmas another

large class will receive "10 Year" recognition. They don't have to be

reminded of KVP standards of quality and service -- they helped make

the rules.

KVP FOOD PROTECTION PAPERS

KALAMAZOO VEGETABLE PARCHMENT CO.
PARCHMENT MICHIGAN

NEW "BOSS" HEXAGON CYLINDER TRIPE WASHER

No. 411

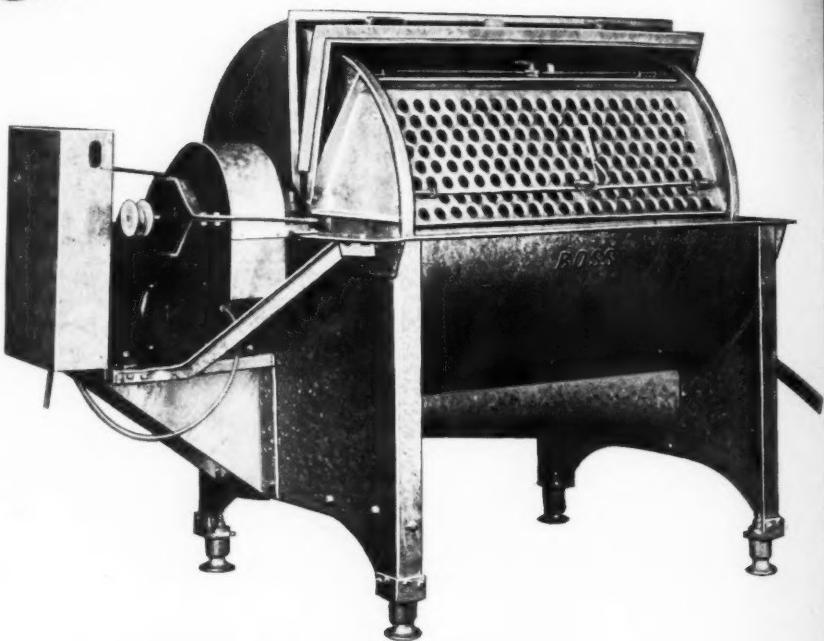


Illustration to the right shows the machine with all sections closed, ready for operation.

The machine operates at 42 R.P.M. It can be equipped with reversing mechanism whereby in one minute the cylinder, alternately makes two complete cycles forward and two complete cycles backward, there being eight revolutions to the cycle.

The advantage of the reversing mechanism is that it prevents the contents of the cylinder from "balling up."

Electrical starting mechanism is push-button operated with no voltage release and overload protection.



The Cincinnati Butchers' Supply Corporation

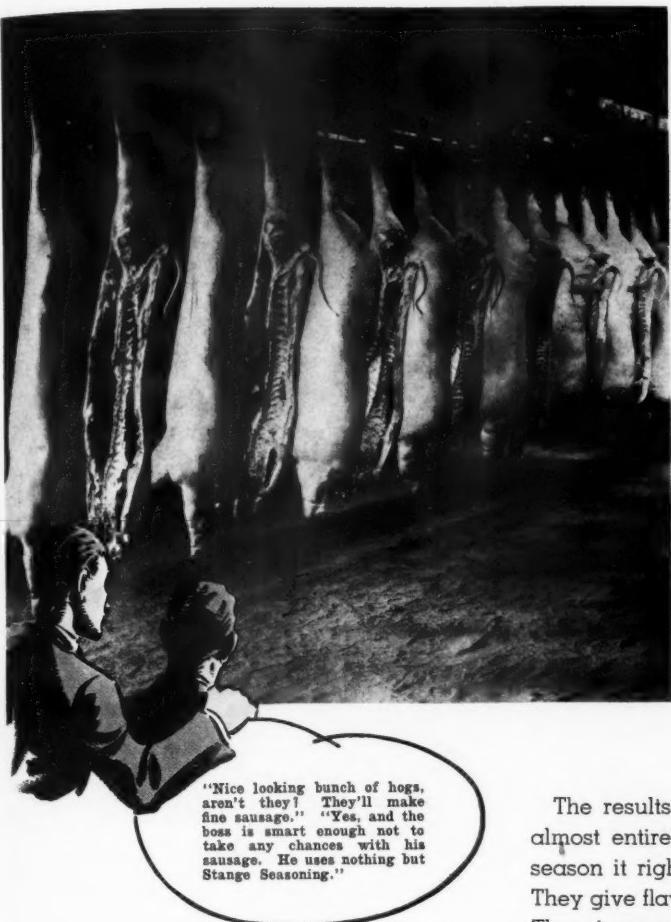
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Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1972-2008 Central Ave.
Cincinnati, Ohio



IT TAKES MORE THAN GOOD MEAT *to make good SAUSAGE*



"Nice looking bunch of hogs, aren't they? They'll make fine sausage." "Yes, and the boss is smart enough not to take any chances with his sausage. He uses nothing but Stange Seasoning."

Stange can give you up-to-the-minute advice on sausage problems, show you what to do to keep sausage sales on profitable levels. If competitive conditions on your regular lines are keeping profits down, we can show you how to make new specialties with a proven record of profit. Or we can show you how to increase the quality, flavor and sales appeal of your regular products through the simple use of Stange Products. Ask about this special service!

We know, and you know, that good meats will go a long way toward insuring fine results in sausage and specialties. But we also know that a lot of fine meats are being used to produce sausage products without flavor appeal, good appearance or individuality.

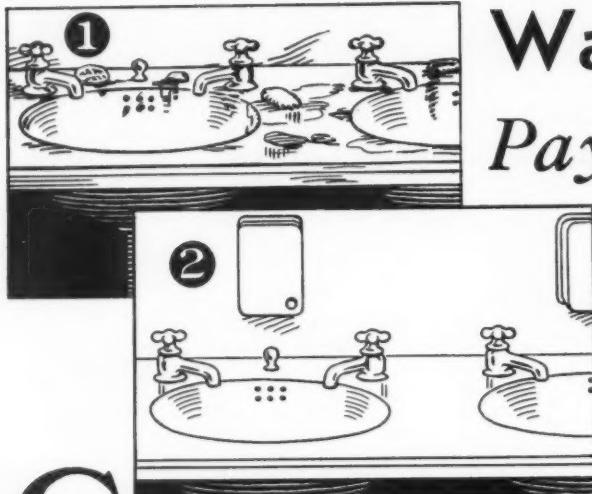
It's too bad, too. Especially when the use of Stange Seasonings and Specialties would have given those sausage products a distinct boost in flavor, quality and appearance—a boost that frequently makes the difference between just ordinary sausage and a real profitable product.

The results you get, in the form of profit, depend almost entirely on flavor. Make sausage right and season it right—with Dry Essence of Natural Spices. They give flavor that ordinary seasonings can't equal. They increase the quality of your product because they are free from pith, fibre and foreign matter. They offer the finest, fullest flavor of the best natural spices—without the disadvantages. Stange Seasonings are concentrated; easy to use. And they cost you less!

When you use your good meats to make your sausage, and season it properly with a Stange Seasoning that we will gladly blend especially for your individual use, **don't stop there!** You will have a product that you'll be proud of, that should be identified as your own with Peacock Brand Violet or Brown Branding Ink. Make it possible for the buying public to demand your product.

Want samples of Stange Products? Just say the word!

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Contrast~

1. Wasteful—Untidy—Unsanitary
2. Economical—Neat—Sanitary

The thin wafers of bar soap in the public washrooms usually are discarded—that's sheer waste. Also, they cause an untidy, messy looking washroom and should be abolished. Powdered FLOTILLA Soap, in the new sanitary dispensers, prevents all waste, yet provides bar-soap satisfaction and gentleness.

These steel enameled dispensers, set flush against the wall, are neat and tidy, and easily filled. With each case of 48 packages of Powdered FLOTILLA Soap, you may have one FREE! Additional dispensers, if needed, will be supplied at cost.

POWDERED FLOTILLA SOAP

ARMOUR AND COMPANY • Industrial Soap Div.
1355 W. 31st Street Chicago, Illinois

Washroom Waste Pays No Dividends

BANISH IT!

It's the little savings, here and there, which aggregate sums substantial enough to become evident on the profit and loss statement. However, the saving you can effect in washroom soap is by no means inconsequential, and should not be ignored.

And when, at the same time, you can provide greater cleanliness, neatness and comfort—immediate action is in order. Powdered FLOTILLA soap is the answer to this problem.

Modern, Unbreakable Dispenser-
FREE!

\$4⁰⁰ VALUE
With each
case of
POWDERED FLOTILLA SOAP

THE NATIONAL Provisioner

Volume 94

THE MAGAZINE OF THE

Number 6

Meat Packing and Allied Industries

FEBRUARY 8, 1936

AIR CONDITIONED BEEF COOLERS

EDITOR'S NOTE

MEAT plant air conditioning—WHAT it is, WHY it is needed, WHERE it should be used—was discussed in detail in the August 10, 1935, issue of THE NATIONAL PROVISIONER.

HOW may it be used?

Its use in the smokehouse was described in the October 5 issue. Its application to the hog chill room was discussed in the November 2 and January 18 issues.

Air conditioning in other departments of the meat plant will be described in later articles.

• How Packer Can Maintain Ideal Storage Conditions with Simple Layout

By O. F. GILLIAM*

CONDITIONS other than low temperature are required in a cooler for efficient preservation of perishable products.

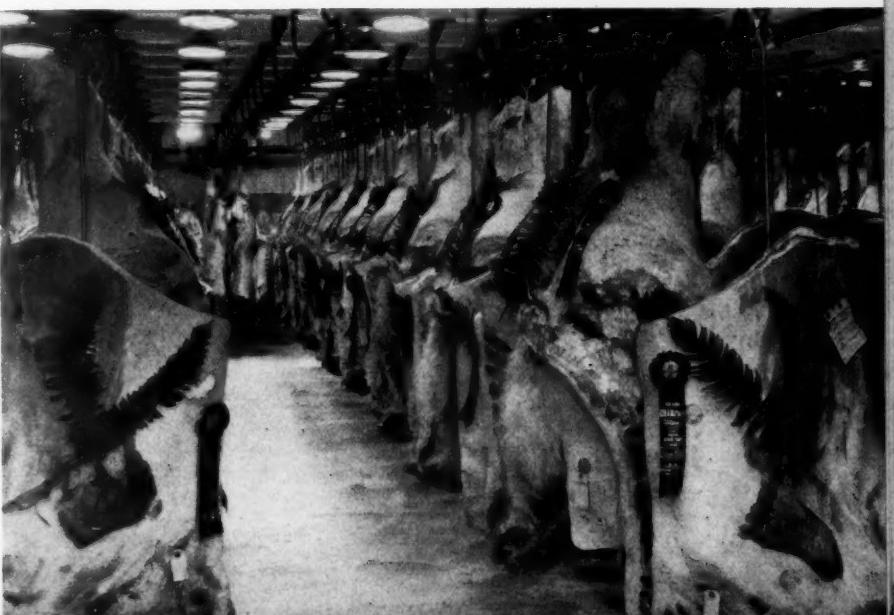
Packers have appreciated this fact for many years. In the days when cooling means were confined to brine and direct expansion coils, it was plainly evident—regardless of temperature—in wet and slimy

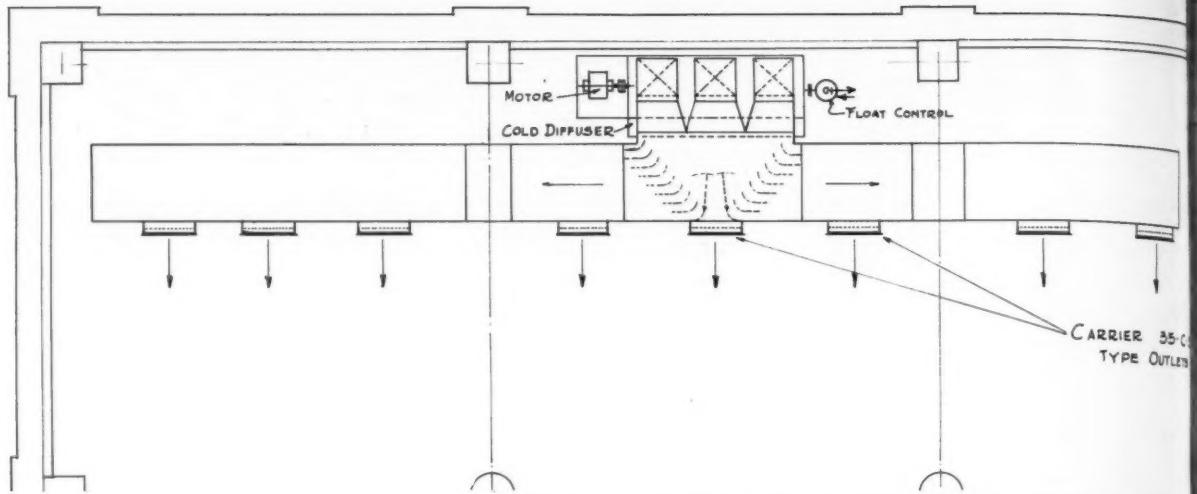
products, high shrink, early spoilage, excessive mold infestation, unpleasant cooler odors and wet walls, floor and ceiling.

Today conditions ideal for food preservation are being created and maintained in all departments of the meat plant. "Air conditioning" is the term used to describe the system and methods which

PRODUCT QUALITY MAINTAINED IN MODERN COOLERS.

The packer whose coolers are equipped with modern air conditioning systems does not hesitate to load them with choice carcasses. These newer systems are simple to install, reliable and automatic in operation and maintain ideal conditions for holding beef over long periods with little deterioration. Most of the conventional refrigerating systems, properly engineered, can be adapted to modern cooler needs.





PLAN OF BEEF HOLDING ROOM CONDITIONED WITH UNIT COOLERS.

Room is 100 ft. long, 40 ft. wide and 16 ft. high. It is insulated on walls, floor and ceiling with 4 in. of cork. The two unit coolers and the air distributing system maintain ideal conditions of temperature, air movement and humidity for efficient storage of beef carcasses with least loss of bloom and weight.

make such results possible. Practically it means the creation and maintenance in any chill room, cooler, processing, manufacturing or work room of those conditions of temperature, humidity, air movement and volume which will result in the best quality of products, lowest production costs and highest labor efficiency.

No Ready-Made Systems

In no department of the meat packing plant are the advantages of air conditioning more apparent than in the beef cooler. Just as there are no standards for beef coolers in building construction, so are there no standard methods for air conditioning these rooms. No ready-made refrigerating or air conditioning system or unit is available that will meet all beef cooler air conditioning requirements.

Beef cooler air conditioning systems, therefore, are in the "tailor-made" class. This is not as complicated as it sounds. It merely means that the refrigerating system, in addition to cooling, must be planned to maintain also the required conditions of humidity and air movement.

Such a system obviously must be

engineered to meet specific needs. A complete survey of the room to be air conditioned or a careful study of building plans is required. This must be done by a capable refrigerating or air conditioning engineer.

An air conditioning system in a cooler or processing room need be no more complicated than the refrigerating system required for proper cooling, as the following description of the air conditioning system recently installed in a Mid-western meat plant will demonstrate. To understand properly what was accomplished in this instance, however, some facts on the behavior of beef in storage is necessary.

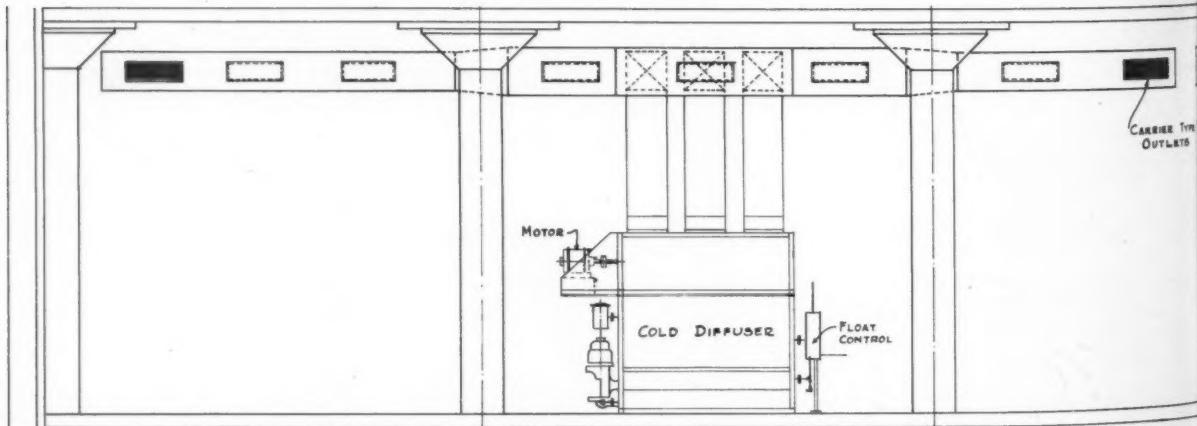
Requirements for Beef Cooling

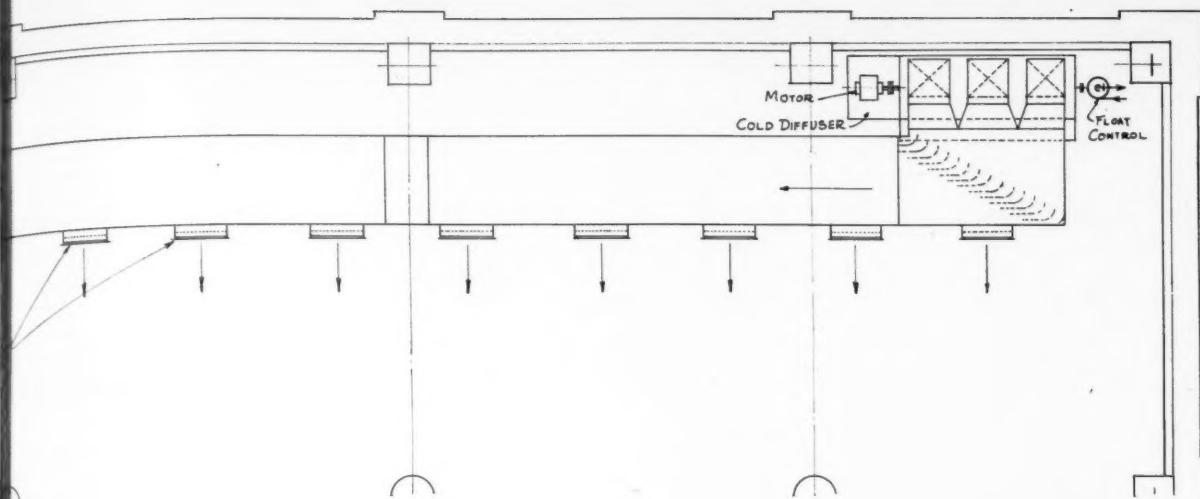
Conditions ideal for storage of small cuts of beef would not give best results on carcasses. The larger the exposed area of the meat the less is the available moisture coming from the interior to replace evaporation. Conse-

quently surfaces of large pieces dry more rapidly, and the sooner is bacterial and mold growth checked.

Tests to determine bacterial growth on cuts of varying sizes and under different conditions of temperature and humidity have been made. Temperatures ranged from 36 degs. Fahr. to 42.8 degs. Fahr. and humidities from 70 per cent to 100 per cent. At 42.8 degs. Fahr. results on larger cuts at different humidities were identical with those on smaller cuts. At 32 degs. Fahr. bacterial growth on larger cuts was much slower than on smaller cuts, especially during first few days.

Tests were also made on quarters of beef in commercial meat boxes where neither temperatures nor humidities were constant. Temperatures varied between 32 and 39.2 degs. Fahr. and humidities between 70 and 80 per cent. Mean temperature was 36 degs.; mean humidity, 75 per cent. Daily tests were made of bacterial count of the various





quarters and at different points on each quarter.

In general bacteria increased with time at about the same rate as on smaller cuts at similar temperatures and humidities. Growth was most rapid in muscle meat and less in fat and connective tissue where water content is smaller.

Shrinkage of beef varies with size and shape of cut. At humidities of 90, 80 and 70 per cent a piece of beef weighing 10 lbs. and having an area of 3 sq. ft. shrinks as follows: At 90 per cent humidity, .39 per cent shrink; 90 per cent humidity, .84 per cent shrink; at 70 per cent humidity, 1.29 per cent shrink.

How Shrink Occurs

Shrinkage appears to be independent of temperatures between 32 and 43 degs. Fahr. If air is moved over the surfaces at the rate of 10 feet per minute, shrinkage is about twice what it is

in still air. In higher air velocities increase in shrinkage is relatively less. In humidities above 92 per cent mold and bacterial growth increases as humidity rises. In humidities less than 92 per cent bacterial and mold growth is slow or ceases.

Much has been written concerning upper and lower limits of relative humidities for holding beef in storage. Investigations show that humidities of not higher than 90 per cent and not lower than 85 per cent are best. Good air conditioning engineering, therefore, dictates air conditioning systems for beef coolers which will maintain a relative humidity of 88 per cent with a variation of plus or minus 2 per cent at dry bulb temperatures of 34 to 36 degs.

The only satisfactory and positive means of maintaining these uniform conditions is with a properly designed and installed refrigerating and air conditioning system in which all essential factors — refrigeration temperatures,

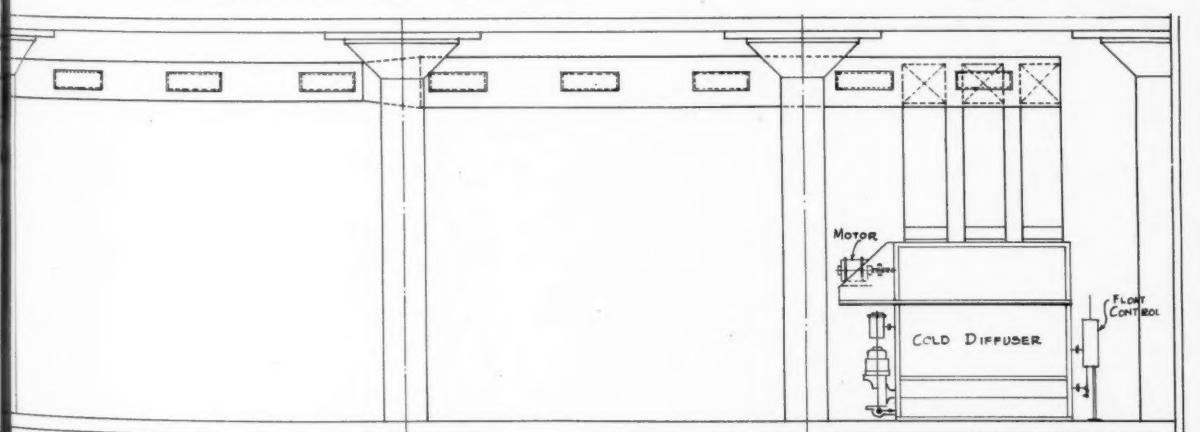
air quantities, air motion, air distribution, air purity and humidity—are automatically controlled. Such systems are relatively simple. It formerly was considered impossible to air condition a beef holding cooler. Recently numerous air conditioning systems have been installed in these coolers with very satisfactory results.

A Typical Installation

One such system is shown in the accompanying illustrations. The cooler is 100 ft. long, 40 ft. wide and 16 ft. high and has a capacity of 200 carcasses. Walls are 13-in. brick, insulated with 4 in. of cork and plastered on the inside. Floor and ceiling are of 6 in. concrete insulated with 4 in. of cork. About 1,200 watts of electric current are consumed in the room. Four employees spend all of their working time there.

Heat losses in this cooler figure out at 180,000 B.t.u. per hour, equivalent to 15 tons of refrigeration per hour. Refrigeration is 6 deg. ammonia furnished from a central point. Specifications required a temperature of 34 degs. Fahr. and a relative humidity of 88 per cent in this cooler. These conditions are be-

(Continued on page 19.)



Court Decision Solves Many Problems of Pork Packer

WHILE federal courts, finding no inequity in the situation, continued this week to release impounded processing taxes to packers, the industry replied to scattered criticisms of unfairness by bringing facts to the attention of the public.

Exact statements showing the effect of the processing tax and lower hog volume on their own companies were made public by individual packers in their communities and trading areas. These pointed out the effect of the use of the tax to reduce hog production on their returns, working capital, volume, employment and public consumption of pork.

The industry's views were presented by Wm. Whitfield Woods, president of the Institute of American Meat Packers, in the following statement:

Decision Saved Many Packers

"The decision of the Supreme Court cancelling accrued but unpaid processing taxes and releasing funds belonging to processors but impounded in connection with processing tax suits means in many cases that packers who otherwise would have been compelled to close their businesses may now continue them.

"The money which was released as a result of the Supreme Court's decision that United States tax collectors may not continue to collect processing taxes can repair in some part the damage done to processors by the illegal tax and the unlawful use to which the hundreds of millions of processing tax money, paid by processors before injunctive relief was obtained, was put.

"The money, however, cannot restore the solvency record of processors who were forced into bankruptcy as a result of the processing tax and the use made of the proceeds.

Pork Loses Customers

"It cannot bring back to the swine and pork industries the hundreds of thousands of customers who undoubtedly were weaned away from pork because of the high price level brought about by the reduction of hog numbers because of the drought and the AAA program and it cannot restore that part—about 10 lbs.—of the loss in pork consumption per capita caused by the tax-financed reduction program."

"No one should be misled," Mr. Woods added, "as to the question of profits on pork operations last year by the fact that a few packers reported slightly larger earnings in 1935 than in 1934. That was mostly due to profits earned in other lines of business, such as beef, lamb, veal, hides, by-products, butter, eggs, poultry, and other prod-

ucts, and is not at all typical of the pork packing business as a whole.

"Pork packers generally found operations unsatisfactory. Because of the continued shortage of hogs resulting from the drought and the government's production program (financed by processing taxes), 1936 promises to be another difficult year for pork packers."

Commenting further on the effect of the Supreme Court's decision on the meat packing industry, Mr. Woods stated:

Taxes Not "Given" to Packers

"It is wrong to say that processing taxes are being given back to processors. The facts are these: Packers paid the government approximately \$270,000,000 in processing taxes in 1933, 1934 and 1935, virtually all of which was used by the government to make benefit payments to producers.

"In the summer of 1935 many packers found their existence endangered by the tax and asked, as did processors of other agricultural commodities, for injunctions to restrain its collection pending decision by the courts as to its legality. In most cases, the courts required that processors deposit securities or cash in escrow to guarantee payment of taxes if it should be found that they were legal.

"The Supreme Court found, in effect, that the government could not continue to collect taxes that were illegal and that funds and securities that had been put up in escrow must be released.

Only Small Part Regained

"Incidentally, the aggregate sum that had accrued between the time when injunctions were obtained and the decision rendered, plus accruals on which extensions had been granted, represented only a relatively small part of the aggregate amount actually paid to the government by pork packers since the illegal tax first was levied, which, as stated previously, amounted to approximately \$270,000,000.

(Continued on page 21.)

The Manual of Farms!

(Cartoon, Los Angeles Times)



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WORKING UP CARCASSES FOR FREEZING AND STORING.

Process room in plant of Pure Ice Co., Centerville, Ia. (left). Custom butchers are generally employed by ice and cold storage plants with meat departments. Cutting and wrapping room, Rex Coal & Ice Co., right. Meat is cut into pieces of convenient size after chilling and before freezing. (Photos Ice & Refrigeration.)

MEAT Processing IN ICE PLANTS

● Growth of Competition with Meat Packers as a Result of Hog Processing Taxes

ONE of the serious by-products of the AAA processing tax program on hogs has been the mushroom growth of pork operations in cold storage plants. Packers have been aware of this situation for some time, and have been deeply concerned about it.

Largely to avoid payment of processing taxes hogs were slaughtered and the meat cut and even cured for storage in "meat lockers" in cold storage plants—presumably for "personal use" of the owner. One such plant was described and illustrated in the October 19 issue of THE NATIONAL PROVISIONER.

Ice plants have taken advantage of this situation to make up for losses caused by decrease in ice sales. How far has this business of slaughtering meat animals, cutting, curing and storage of meats in such plants progressed?

Idea Spreads Rapidly

In a recent issue of Ice and Refrigeration the statement was made that "the business of supplying the public

with individual cold storage lockers for the storage of meats and other perishable food products has been developed by a considerable number of ice and cold storage plants and public markets. The idea originated in the Northwest, where public acceptance has been very gratifying.

"During the past year the plan became better known, and after a few experimental installations had been made the idea spread to all sections of the country. In nearly every instance the number of lockers had to be increased to take care of the demand."

Mississippi ice plants cured a total of 1,580,000 lbs. of meat during the winter of 1934-35. This represented 36 plants with 7,781 farmer customers, as compared with 24 plants which cured 857,729 lbs. the previous year.

According to Harry Creamer of the Augusta, Ga., Ice & Coal Co., there were cured in his state during the winter of 1934-35 "more than 20 million lbs. of meat, and we haven't scratched

the surface yet. One of our progressive ice companies started meat curing at three points a few years ago. Their first year's income was less than \$1,000. In 1934-35 their gross income from this department of their business was \$50,000.

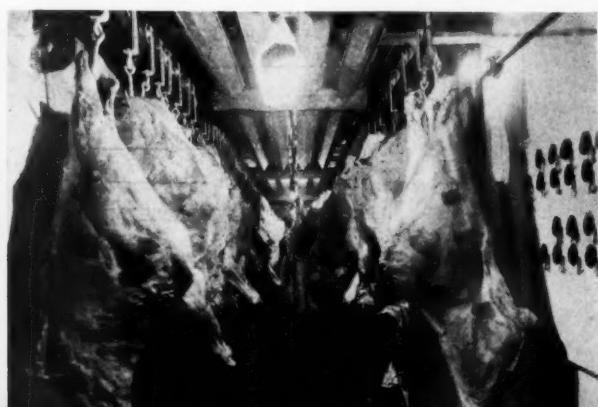
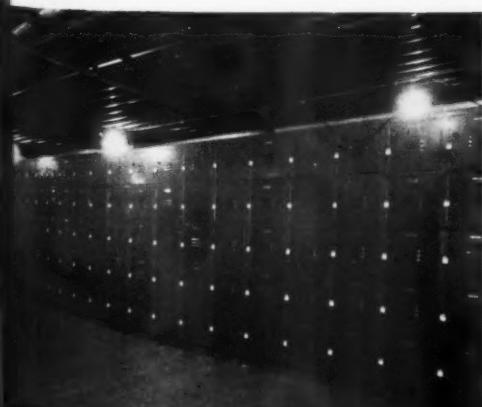
Going After City Trade

"It is a great temptation for the farmer to sell some of his meat in order to raise ready cash, and year by year he will increase his hog crop, both in quality and quantity and in time build up quite a demand for his products."

While the idea was undoubtedly started as a service to farmers and as a means of providing them with a convenient method of handling their family meat supply, possibilities of increasing volume by encouraging farmers to go into the meat business, and stressing to town dwellers the saving to be made by purchasing livestock and having it slaughtered and cut up and stored, have

HOW CUSTOMERS' MEAT IS CHILLED AND STORED.

Individual cold storage lockers in plant of Pure Ice Co., left. Right, cooler in meat department, Rex Coal & Ice Co., Creston, Ia., where carcasses are conditioned before cutting and freezing.



not been overlooked by the firms engaged in the storage locker business.

An advertisement by a Fort Madison, Iowa, ice company with cold storage lockers to rent reads in part as follows:

"We have engaged the services of an expert butcher who will—if you so desire—purchase, kill, process, wrap in waterproof paper and store away in small meat packages any livestock of the weight you desire at the reasonable cost of only \$2.00.

"Or, if you prefer to buy your own meat, our butcher will cut it up for you in steaks, chops and roasts, wrap it in parchment paper and store it for you at the rate of $\frac{1}{2}$ c lb., plus a 10c charge for wrapping paper. If you wish to have sausage for hamburger made from your meat the charge is only 2c lb. for the cutting, grinding and wrapping."

Lockers Increasing in Iowa

The business of supplying the public with individual cold storage lockers and furnishing slaughtering and cutting service has been developing rapidly in the hog raising sections of the country, particularly in Iowa. The following list of plants is not complete, but it serves to indicate the trend, and perhaps aid

in forecasting future developments along this line.

In addition to the specialized plant at Creston, Ia., for rendering, slaughtering, cutting and storage service, the Rex Coal & Ice Co. of that city is also in the storage locker business. The department was placed in service by this company last September. As seems to be the growing tendency, this company provides a complete service for either rural or city customers, the plant being equipped with a processing room, cutting and wrapping room and individual cold storage lockers. Skilled workmen are provided to slaughter and cut. Illustrations of these various rooms are shown here.

The cold storage locker department of the Artesian Ice Co., Fort Madison, Ia., was opened early this year. A brief description of this plant appeared in a recent issue of *Ice and Refrigeration*. This said that "although there was a marked scarcity of meat in that section, consumers state that they are more than pleased with the quality of the food stored, and they have made a great saving in the cost of the meat they purchased and stored in the lockers. Judged upon the experience to date, this company believes its locker

department will develop into one of the best propositions as a side line for the industry which they have yet tried.

Locker Cost \$7.00 to \$9.00 Per Year

"As a means of education and popularizing this new department, the company used display advertising early in January in the local newspaper. This explained the locker service offered. The company opened the department with 336 individual lockers and eight larger commercial lockers. The smaller lockers are rented on a basis of 75c and \$1.00, per month, or \$7.00 and \$9.00 per year. In addition to providing this service, the company engages the services of an expert butcher, through whom customers can purchase livestock, have it slaughtered, the meat wrapped in waterproof paper and stored in small neat packages.

Another locker plant was opened by the Pure Ice Co., Centerville, Ia., about the time the locker department of the Artesian Ice Co. was placed in service. The physical equipment of this plant and the services of slaughtering, cutting, wrapping and storage are similar to those in other similar plants operating in this state.

Early in May of this year Brunswick Ice & Fuel Co., Brunswick, Mo., placed its locker department in operation. The department in this plant consists of three rooms—a chill room, maintained at a temperature of 34 to 38 degs., in which cutting also is done, a freezer maintained at 6 to 8 degs. and a locker room held at 6 degs. A slaughter house, in which livestock is dressed, is operated in connection with the department. In addition to slaughtering and dressing the butcher also does the work in the processing and freezing rooms.

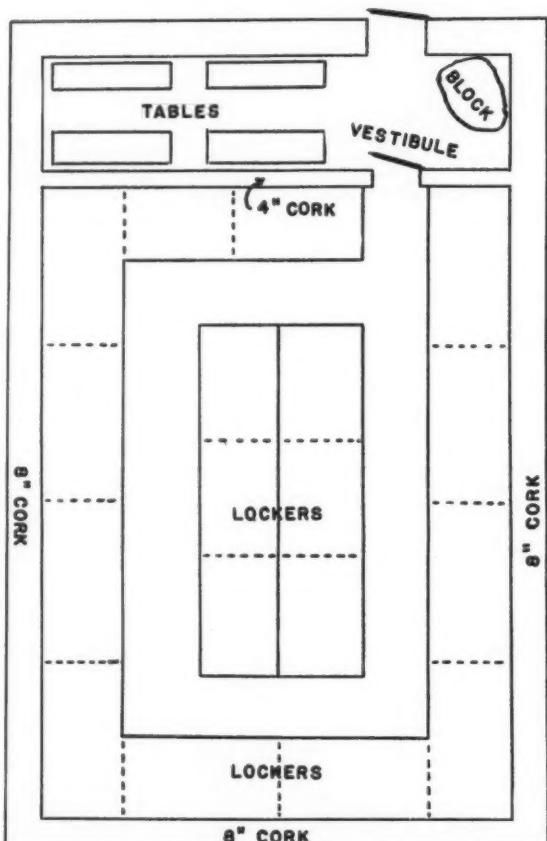
Encourages Farmers to Sell Meat

In Greeley, Colo., the Greeley Ice & Cold Storage Co., has operated a locker department for somewhat over a year. According to William Kelly, manager of this plant, the plan has worked very satisfactorily, attracting some 1,800 to 2,000 people to the plant every few days. It has also had another result, according to Mr. Kelly. The farmers not only store their meat in the lockers, but they also sell fresh meat to the city dwellers and thus broaden the market for storage space.

This is a development—sale of meat by farmers—that has been encouraged by installation of lockers in other cities, and one that was a factor in making it possible to bootleg pork extensively. A floor plan of the locker room of the Greeley plant is shown in an accompanying illustration.

According to Mr. Kelly there is not a large profit in the locker business alone. The more popular size, measuring 20 by 24 by 18 in., rents for 50c per month. Yearly cost of operation, he has figured, including fixed charges, is about \$4.27 per locker per year.

(Continued on page 39.)



LAYOUT OF TYPICAL ICE PLANT MEAT DEPARTMENT.
Floor plan of lockers and cutting room in the Greeley Ice & Cold Storage plant, Greeley, Colo.

Dry Curing HAMS Without OVERHAULING

DEVELOPMENT in the plant of the Home Dressed Meat Co., Altoona, Pa., of a simple mechanical device for applying any degree of pressure desired on meats in cure appears to have opened up some interesting possibilities for simplifying the curing operation, bringing it under more accurate control, reducing losses because of uneven curing or spoilage and cutting curing cellar labor costs.

Pressure on meats in cure is recognized generally as being necessary. To secure it a number of more or less crude arrangements are in use in some plants, including stones of various sizes, iron weights and 2 by 4's and wedges. On belly curing boxes, devices are provided to hold lids firmly against the meat. Some of these arrangements are effective, but, except in the case of belly curing boxes, all of them are cumbersome, difficult to handle conveniently, require considerable labor to use.

Many scientific investigations have been made of meat curing, with the result that curing methods have been greatly improved. But in all of these studies the importance of the pressure factor seems to have been largely overlooked. In the light of results at the Home Packing and Meat Co. plant it now appears that scientific consideration of pressure as a condition in curing might possibly lead to further improvement in curing technique and attainment of curing results not heretofore considered possible in practice.

Hams Dry Cured in Tiers

In this plant, for example, hams are dry cured in tiers without overhauling. The result, it is said, is a product of superior color, flavor and texture, the finished cuts closely resembling Virginia hams. The meats are packed in tiers, the curing ingredients added, pressure applied and the meats left undisturbed until the curing is complete.

The saving in labor as a result of eliminating the three or four overhaulings ordinarily required figures out at approximately \$3.50 per tierce. This alone would seem to justify further consideration of effects of pressure on results, but in addition it has also been determined at the Home plant that hams cured in this manner are more desirable from every standpoint. They have better texture and color, it is said, and require less heat and time in the smokehouse — an additional saving in cost not accurately determined at this time but no doubt worth while.

Bellies are dry cured in this plant in tiers and rectangular curing boxes the pressure being applied in both cases with the new pressure device. The



MEATS BEING DRY CURED UNDER PRESSURE.

Tierce at right holds 2,600 lbs. of bellies. In the barrel are 400 lbs. of pork butts. In both cases meats are covered and sealed in their own juices, no manufactured pickle having been added. Hams are also being dry cured in this manner without overhauling.

bacon is not trimmed to shape before being packed in the curing container, sufficient pressure being available to eliminate pickle pockets and give exceptionally even cure to all pieces without the necessity of adding manufactured pickle or overhauling during the curing period. In the case of bacon, also other meats, including butts, color and texture are excellent and desired results in the smokehouse are obtained more easily and at less cost than when meats are cured under less pressure.

How Device Works

This pressure device in use is shown in the accompanying illustration. It consists of a bar which is clamped over the curing container opening and through which are one or more screw

bars. The desired amount of pressure on the meats is secured by raising or lowering the screws in contact with the curing container cover.

The meats in these two containers are being dry cured. Tierce at right contains approximately 2,600 lbs. of bellies. In the barrel are 400 lbs. of pork butts. In both instances the meats are covered and sealed in their own juices, no manufactured pickle having been added. Regardless of the cuts being cured, it is said, sufficient pressure always can be brought to bear on the meats to cover them with their own juices.

The two tierces partly shown at right and left are also filled with meats being dry cured, pressure on the product being secured in each case with 800-lb. iron weights on the covers. In neither of these tierces is this pressure great enough to raise the meat juice level

(Continued on page 23.)

PACKAGING FOR PROFIT

More than ever, packer sales executives are using packages to build consumer demand and increase sales.

How are they doing this? What are the problems which have to be met? What are the latest developments in this fast growing field?

The March 28 issue of THE NATIONAL PROVISIONER will answer these and other questions about the increasing relationship between packaging and successful meat merchandising.

Watch for it! Read it! Profit by it!

STRIKE CUTS LONDON'S MEAT

London, England, was almost meatless this week as 8,200 men at famous Smithfield market went on strike. Although ships from Argentina, Australia and New Zealand lay at the docks with holds filled with beef and mutton, most Londoners who had meat at all had it from cans. Butchers searched the countryside and villages for fresh meat while supplies of canned meat were bought up by eager housewives.

The men on strike were the "inside men" who work in Smithfield market proper and the "pitchers" who handle the meat as it arrives at the market. The latter were striking in sympathy.

Practical Points for the Trade



Cooking Pigs' Feet

Splitting of cooked pickled pigs' feet is complained of by a Midwestern packer. He says:

Editor THE NATIONAL PROVISIONER:

We are having trouble with our cooked pigs' feet splitting. We cure the feet for 10 days and cook them in a steam-jacketed kettle for 2½ hours at a temperature of 200 degs. Fahr. How can we prevent splitting of the feet?

This packer's difficulty probably lies in use of too high a temperature for cooking. Use of either of the two following methods of processing would probably eliminate the trouble.

In one method of cooking the box is first carefully filled with pigs' feet. Then water is turned on until it rises one inch above the feet. Turn on steam and skim water until it comes to a boil. Then cover the box and turn off steam. It will not be necessary to look at the feet for 3 hours. In summer no additional steam is needed as grease on top will hold in the heat. In the winter it may be necessary to use a little more steam as temperature should remain around 180 degs. Fahr. until the feet are cooked.

Pickling After Cooking

Some packers like to cook the feet first and pickle them afterwards. Such a method usually results in an attractive-looking product that is tasty and tender.

Some of the best pickled pigs' feet on the market are prepared in the following manner:

Thoroughly clean and then put the fresh whole feet into a clean cook box with a false bottom. Spread the feet evenly, add enough cold water to cover them and raise the water temperature gradually to the boiling point. Skim off all floating grease and sediment. Allow the feet to boil for a few minutes and then turn off the steam. Cover the box and hold at a temperature of 180 degs. Fahr.—not over—for approximately 3 hours or until tender.

Chilling the Feet

Do not touch or move the feet while cooking or until they are well chilled with cold water. When cooked, turn off steam and run cold water in at bottom of the box to overflow at top until the pigs' feet are well chilled.

After the pigs' feet are chilled and hard so that the skin will not break when they are handled, remove them carefully, chill, split and place them in vinegar pickle. Salt to taste. A little nitrate of soda should be added to the vinegar pickle and to the cook water.

In handling pigs' feet in this manner care should be taken to remove all the

large feet which might not cook sufficiently during the ordinary length of time. These are given further cooking before they are pickled. If possible, the feet should be graded before they are placed in the cook box so they will be cooked evenly. Large feet should be held out and cooked separately.

Veal Frankfurters

A packer wants to know how veal frankfurters are made. He writes:

Editor THE NATIONAL PROVISIONER:

We should like to know how to make a good veal frankfurter. Can you furnish us with a formula?

The following formula and method will produce a fancy veal frank. It should sell well and be a profitable specialty item if merchandised and packaged attractively. The following meats are used for a 100-lb. batch:

50 lbs. fresh veal
50 lbs. regular pork trimmings.

Chop veal the same as beef, using plenty of ice but no water, except as

suggested below. The pork is ground through $\frac{1}{8}$ -in. plate.

The meat is cured with $\frac{1}{2}$ oz. nitrite of soda dissolved in 1 quart of water. Nitrite and following seasonings are added to the veal during the chopping process:

Seasoning:

8 oz. sugar
2½ lbs. salt
7 oz. pepper
2 oz. mace
½ oz. ground caraway
3 oz. coriander
¾ oz. ground celery seed
¼ oz. cardamom

Many packers are now using ready prepared seasonings or specially prepared seasonings, as made by reputable firms, in manufacturing sausage. They find that use of such balanced seasonings is convenient and allows them to standardize the flavor of their product.

After veal has been chopped and seasoned the ground pork is added to it. Meat is then chopped together until it reaches a temperature of about 65 degs. Fahr.

The mixture is then stuffed in wide sheep casings and hung over night in the cooler. On removal the frankfurters are hung for an hour or two at normal temperatures and then smoked.

MAKING BARBECUE HAMS

A packer who has a large line of specialties wants to make a barbecue ham cooked in a boiled ham form. He writes:

Editor THE NATIONAL PROVISIONER:

We want to make a barbecue ham by taking a boned and rolled fresh ham and placing it in a boiled ham form for cooking. Can the ham be handled in this manner? How should it be flavored and seasoned?

Such a barbecue ham is prepared as follows: Take out the bone, remove the skin and surplus fat, leaving about $\frac{1}{4}$ inch to $\frac{1}{2}$ inch of fat on the ham.

Rub a small amount of mixed black pepper and salt on inside of the ham. Sometimes a small amount of powdered garlic is mixed with pepper and salt. Put the ham into cooking cylinder or form. Cook a 12/14-lb. ham from 4 to 5 hours at 165 degs. Fahr. Leave the ham in the form after cooking and store it in the refrigerator overnight.

Ham should be taken out of the form the next morning and rubbed on the outside with original spice mixture. It is then placed in the bake oven and baked from 1½ to 2 hours at 250 to 300 degs. Fahr. When finished, hold in a temperature of 45 to 50 degs. until sold.

Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 10c stamp.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Sausage Spoilage."

Name

Street

City

Enclosed find a 10c stamp.

Cutting Costs in the Plant

Profits on meat operations are determined by efficient operation and good merchandising. Efficient operation means close production control and ingenuity and skill in processing and manufacturing.

Ideas and suggestions for plant economies—most of them in successful operation in plants observed by THE NATIONAL PROVISIONER—will be reported in this column from time to time.

FREEZING LIVERS

In a Midwest meat packing plant the practice has been adopted of moving livers to be frozen directly into the freezer from the killing floor. Formerly the livers were permitted to stand in natural temperatures to cool off before freezing. The new method has worked out so satisfactorily that the executives of this company expect the practice to be adopted generally.

Saving in time and cost of handling is considerable, but the principal advantage is in quality of product. Freezing livers as soon as possible after they are removed from carcasses results in maintenance of a better color to the product, less leakage when the livers are defrosted and a higher quality generally.

Vertical Elevator Helps the Packer Cut Handling Costs

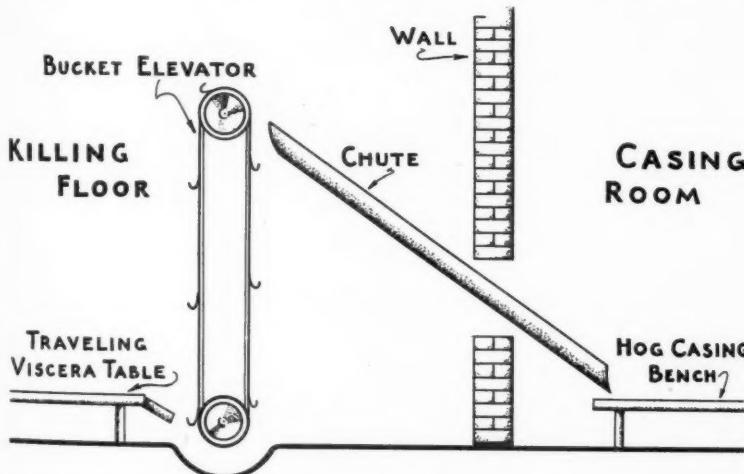
IN MEAT packing plants where number of animals slaughtered justifies the expense, the hog killing building often is constructed more than one story high, slaughtering and cutting being done on the upper floors. This permits gravitating meat cuts and edible and inedible offal to lower floors for processing, with a consequent saving in time and labor costs.

Where number of animals slaughtered is small, the hog slaughter building is frequently only one story high.

hog viscera from the killing floor to the casing department on the same level is shown in the accompanying sketch.

After inspection the viscera is delivered to a vertical bucket conveyor, which elevates it and in turn delivers the viscera to a chute, on which it slides by gravity to the casing department in an adjoining room. Expense of hand trucking is thereby eliminated.

This handling idea is applicable to a number of other handling operations in the one-floor meat packing plant—such



SIMPLE ARRANGEMENT FOR HANDLING HOG VISCERA

From traveling table the viscera is delivered to a vertical bucket conveyor, which elevates it to a chute, over which it slides by gravity to the casing department.

Under such circumstances all edible and inedible products must be trucked from the killing floor, unless special power-operated conveyors are installed. Usually these latter devices must be planned at the time building is put up, otherwise their installation is costly and sometimes impossible because of lack of space.

How a small Illinois packer solved the problem of mechanical handling of

as delivering viscera from the killing floor to the hasher and washer in the rendering department, for example.

A similar arrangement is installed in an Iowa meat plant to transport some cuts from the cutting room to the freezer, both being on the first floor. The investment required to install this handling method in this plant was quickly returned in the savings made in handling costs.

The Sioux Falls mutual aid was organized on February 3, 1926, with 802 members out of an employee payroll of 1,200. Membership now is slightly under the peak of 1,326 reached in September, 1934. After paying \$49,716.14 in death benefits and disability claims, the cash balance as of October 1, 1935, was \$30,935.90. This association has two classes of membership. Class A pays 20c per week and receives a disability benefit of \$12.00 per week and death payment of \$600.00. Class B pays 15c per week for \$9.00 disability and \$450.00 death payments. While no interest is paid to members, four weeks' dues were remitted in 1934 as a result of successful operations.

Membership in either association is limited to local employees and is run entirely by them. Transfer of memberships is not permitted although membership may be retained by continuing payments. Each aid is controlled by a board of directors elected by members. Two directors serve annually as auditors. By arrangement with the treasurer of John Morrell & Co., assessments can be deducted weekly from pay checks.

Watch the Classified Advertisements pages for bargains in equipment.

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Vestibule
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track-port

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Jamison Doors do more than close the opening — they speed traffic, save refrigeration, protect stored goods.

Add to this the Jamison reputation for up-to-the-minute improvements and long wear, and you have the answer to your cold storage door problem.

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All Jamison-Built Doors
are now equipped with the new Jamison
resilient, pure-rubber gasket.



Cross-section shown is a small portion enlarged 8 times and illustrates one of the many advantages possessed by no other gasket. Millions of small, confined air cells, within a smooth, water-tight exterior, furnish perfect insulation and a pliable, conforming seal.

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SPECIALISTS TO PACKERS

*Meat Plant Air Conditioning
and Refrigeration*

BONDED GUARANTEES ON RESULTS

53 W. Jackson Blvd.

Chicago, Illinois



REFRIGERATION and Air Conditioning



AIR CONDITIONED BEEF COOLER

(Continued from page 11.)

ing met with two Carrier low temperature, spray type air conditioning units.

Construction of these unit coolers is along proven sound engineering lines. Air enters at lower portion of unit and is drawn vertically upward over cooling coil, then through atomized spray and finally is carried through eliminators upward to distributing system.

All Factors Coordinated

From experience in air conditioning the required amount and velocity of air passing over carcasses in beef holding coolers was determined. With refrigerating load calculated, amount of cooling surface and temperature of ammonia to be used in cooling coil were established in order to obtain correct conditions in the conditioned space. A combination accumulator type surge drum and automatic float valve are employed to maintain flooded conditions in cooling coil.

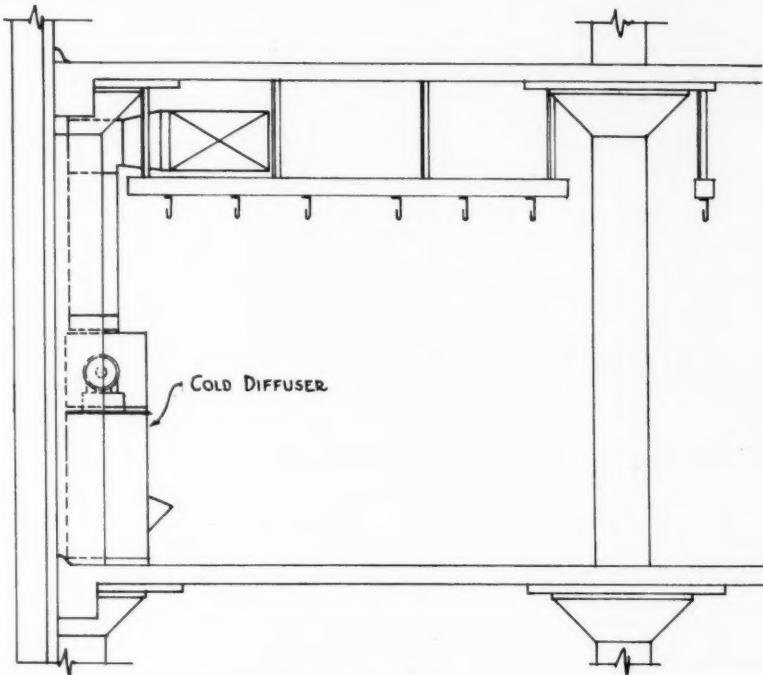
Ammonia is carried at correct temperature by means of an ammonia back pressure regulating valve placed in suction line. Room dry bulb temperature is maintained by a room type thermostat operating a packless magnetic suction stop valve. When suction line stop valve closes a pressure is built up in coil corresponding to room temperature, thus insuring a constant room temperature.

The foregoing describes how the equipment operates in summer when refrigeration is required almost continuously. In cold weather, when little refrigeration is required to carry required temperature, humidity in room will rise very high, in fact to the point where bacteria and mould growths develop very fast.

To prevent this a heater coil is employed in the distributing duct in connection with the control equipment. This is controlled by a room hygrometer operating a steam valve on the supply to the heater. When humidity rises above 88 per cent room hygrometer cuts in steam coil. When humidity falls below 88 per cent steam is cut off.

Air Distribution Important

To emphasize the importance of the air distributing system reference should be made to accompanying drawings. As stated previously, amount of air necessary for this job is definitely known from experience in air conditioning of beef holding coolers. With this information a complete survey of the building was necessary in order to design the sheet metal duct work to guide the



DUCT DESIGN A FACTOR IN RESULTS.

Careful calculations are required in planning an air conditioning system of this kind to properly distribute the air and maintain uniform temperature conditions throughout the room. A large volume of air must be moved at velocities that will cause the least shrink.

air correctly and with least possible amount of resistance.

The specially designed and patented discharge outlets had to be placed in the duct so that a clear and unobstructed blow of air could be accomplished. Length of blow, ceiling height and temperature of air handled determines shape and size of outlets and the amount of air to be handled by each outlet. This type of outlet is essential in air conditioning beef coolers to control velocities and direction of air flow either horizontally or vertically.

This air conditioning system, simple though it may be in equipment and operation, has functioned very satisfactorily since its installation. A temperature of 34 degs. and a relative humidity of 88 per cent are automatically maintained within very close limits. The cooler is dry at all times, there are no objectional odors, mold does not grow on product and shrink has been very low, the amount per carcass depending, of course, on storage time.

Some packers do not understand how ideal conditions of humidity can be se-

cured automatically with equipment varying little from that in use before air conditioning became the important consideration it is today. The secret is not so much in the method of refrigeration as in adapting conventional methods and equipment to specific conditions. This means each refrigeration installation must be individually engineered to maintain the particular conditions necessary. While variation in conditions within certain limits is possible, this does not mean that a unit cooler, fans and coils or any other method of refrigerating installed without consideration for conditions will be satisfactory. Air conditioning, therefore, is a problem of engineering rather than equipment — of adapting rather than constructing.

REFRIGERATION NOTES

Funds are being sought to put with \$30,000 granted by the government to build cold storage plant, DeKalb, Miss.

Fulton Market Cold Storage Co. has awarded contract for alterations and



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6. Easily and economically assembled and sealed on the Bliss Box Stitcher and Bliss Power Lift Top Stitcher.



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Are Used by the
Leading Meat Packers**

DEXTER FOLDER COMPANY

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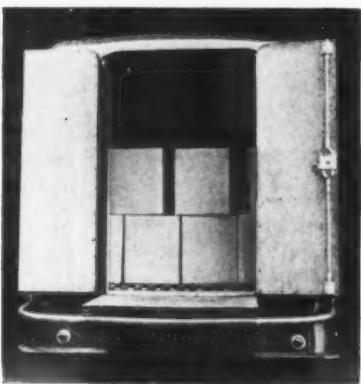
CHICAGO	PHILADELPHIA	BOSTON	CLEVELAND	ST. LOUIS
117 W. Harrison St.	5th and Chestnut Sts.	185 Summer St.	1931 E. 61st St.	2082 Ry. Exch. Bldg.
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BOX AND BOTTOM STITCHER



Two views of a typical KEYSTONE unit.



A New Delivery Service USE IT and SAVE MONEY!

We handle your entire delivery problem from start to finish—at main plant, branches and all delivery points. We handle every one of your shipments, regardless of size.

Our service increases delivery efficiency, stops all delivery losses. Puts deliveries on a basis that permits instant determination of costs—costs that are usually substantially lower than other delivery methods.

Prominent packers, now using this service, will testify to the efficiency and economy of KEYSTONE deliveries. Our service extends from Chicago to Boston, and as far south as St. Louis.

Ask us to give you full particulars of our service. *No obligation*—write!



Keystone
TRANSFER CO.

Write to

31 East South Street, Uniontown, Pa.

improvements to its plant, Chicago, Ill. Estimated cost, \$23,000.

K. C. Shull is adding cold storage locker facilities to his ice plant, River-ton, Ia.

Chamber of Commerce, Okmulgee, Okla., is considering erection of cold storage plant at fair grounds.

Henry Wood plans erection of refrigerated packing plant, Holdenville, Okla.

DECISION SOLVES PROBLEMS

(Continued from page 12.)

"Because of the greatly reduced supplies of hogs caused by the drought and the government control program, pork packers, in an effort to obtain hogs, bid prices for them that were higher than current product values justified.

"Besides paying the greatly increased prices for hogs, packers had to pay the processing tax of \$2.25 per hundred lbs. of live weight. This represented an immense part of the packer's cost and as such forced some packers into bankruptcy and depleted the capital of others.

Liens on Packing Plants

"Processors and not producers or consumers were liable for the payment of the tax. Before injunctions against collection of the tax were obtained, packers' plants were subject to liens and seizure by the government for non-payment of a tax which later proved to be unconstitutional. When some packers could not pay the tax, the government put liens on their plants.

"As a result of the reduction in hog supplies brought about by the drought and the government's reduction program, many pork packers have found their volume of operations cut in half as compared with their normal volume, but with no commensurate reduction in overhead costs. Part of the equipment which they had to have to handle a normal volume was rendered temporarily useless and thousands of employees were deprived of work.

Packers Not Remunerated

"Under the processing tax program, hog and corn farmers were remunerated for reducing operations. Packers were forced to curtail operations drastically, but no remuneration was given to them for the vast plant facilities thrown out of use by the program. At the same time, they were forced to raise the funds by which the reduction of their business was financed.

"Customers, moreover, were driven away in large numbers to other foods. Packers and retailers alike believe that the effective demand for meat has been reduced, possibly for many years, as a result of the shortage of pork and the consequent turning of consumers to other foods.

"Meanwhile, it would seem that the Supreme Court of the United States

is a thoroughly disinterested agency. The court, not the processors, made the decision which has led to comment on the release of impounded funds. However, processors handling pork know that the decision does no more than equity so far as they are concerned and that it has saved many of them from going out of business."

Secretary's Statement Answered

Commenting on Secretary of Agriculture Wallace's statement that return to processors of money belonging to them was a "legalized steal," a former United States Senator from Pennsylvania and counsel for a number of processors, said this week in a letter addressed to the St. Louis Meat Packers' Association, and made public on behalf of its secretary, A. F. Versen, that to have given "the citizen's money" to Secretary Wallace "to appropriate and spend" would have been an unqualified injustice.

He pointed out that many packers had to draw upon surplus or borrow to continue payment of the tax while being blamed for higher prices, whereas the Secretary was fairly chargeable with having raised the prices of pork. The former senator also declared that if the tax had been declared valid the impounded money would have been taken by the government.

Requests For Refunds

Requests for deductions or rebates from packers on the ground that merchandise purchased included processing taxes are still continuing. Some of the deductions sought are small.

The general opinion continues to be that such refunds are not warranted. Acceptance of such an arrangement might imply the buyer was entitled to a refund and be a waiver of the principle involved.

CROP CONTROL BY STATES

A new farm plan based on state cooperation with the federal government in soil conservation and "reestablishment of farmers' purchasing power" was brought out of the Senate agriculture committee this week with the unanimous agreement of its members.

The bill provides that the federal government would make grants to states enacting suitable plans for conservation and profitable use of agricultural land resources. The state in turn would designate some agency, to be approved by the secretary of agriculture, to administer its plan and distribute money to farmers. The secretary would act as coordinator for the states.

Benefits to farmers could be made effective almost immediately after passage of the bill since the secretary is given power to carry out its purposes for two years during which states may be enacting plans. This power would lapse on January 1, 1938. Payments to producers under the bill would be based on:

Treatment or use of land for soil conservation, restoration or prevention of erosion.

Changes in the use of their land.

A percentage of their normal production of agricultural commodities named by the secretary which equals that percentage of normal national production of such commodities required for domestic consumption.

The House and Senate this week repealed the Bankhead cotton act, the Kerr-Smith tobacco act and the potato act at the request of President Roosevelt. The recommendation was made because of the termination of the AAA under the decision of the Supreme Court which held it invalid.

FINANCIAL NOTES

A semi-annual dividend of \$1 per share has been declared by Compania Swift Internacional. The dividend is payable March 1, to shareholders of record February 15.

Amalgamated Leather has declared a dividend of 50 cents, payable April 1, to stockholders of March 19.

Central Cold Storage Co. reports net income of \$95,652, equivalent to \$1 a share on capital stock, for year ended December 31, 1935. Net profit amounted to \$2.02 a share in the preceding year. Revenues showed a decrease of 21 per cent from 1934 while operating expenses increased approximately 17 per cent.

PACKER AND FOOD STOCKS

Price ranges of listed stocks, Feb. 5, 1936, or nearest previous date:

	Sales Week ended Feb. 5.	High Feb. 5.—	Low Feb. 5.—	—Close— Feb. 5. Jan. 29.
Anal. Leather..	4,600	5	5	5% 47
Do. Pfd.	600	45½	45½	45½
Amher. H. & L. 13,100	742	7½	7½	8½
Do. Pfd.	2,000	42½	42½	41½
Amer. Stomach.	1,000	34½	34½	34½
Armour, Ill.	61,600	64½	64½	67½
Do. Pr. Pfd. 4,100	81½	81	81½	81½
Do. Del. Pfd. 1,200	107½	107½	107½	108½
Beechnut Pack.	500	88	88	90
Bohack, H. C.	400	8½	8½	8½ 7½
Do. Pfd.	50	50	50	48
Chick. Co. Oil. 3,200	28½	28½	28½	28½
Childs Co.	7,700	10½	10	10½
Cudahy Pack.	900	41	40½	40½ 42½
First Nat. Strs. 4,300	45½	45½	45½	46½
Gen. Foods .. 17,300	33½	33½	33½	35
Gobel, Inc.	23,600	6½	6½	6
Goettl & P. 1st Trd.	50	12½	12½	12½ 12½
Do. New ... 400	128½	128½	128½	128½ 128½
Hormel G. A.	200	22½	22½	22
Hygrade Food.	6,200	5½	5½	5½
Kroger G. & B. 30,700	27	26½	26½	27½
Libby McNeil, Inc. 14,100	9½	9½	9½	9½
Mickeyberry Co. 5,400	2½	2½	2½	3
M. & H. Pfd.	700	8	8½	8½ 9½
Morrell & Co.	1,200	57	57	55
Nat. Leather.	15,900	2½	2½	2½ 2½
Nat. Tea 5,400	11½	10½	11½	11½
Proc. & Gamb. 6,100	46½	46½	46½	48
Do. Pr. Pfd. 90	120½	120½	120½	120
Rath Pack.	10	12½	12½	12½
Safeway Strs.	6,500	33½	33½	33½ 33½
Do. 8% Pfd. 30	110	110	110	110
Do. 7½% Pfd. 170	113½	113	113½	112½
Stahl Meyer	100	23½	23½	1½
Swift & Co.	17,000	23½	23½	23½ 24½
Do. Int'l.	6,200	35½	35	35½
Truax Pork	900	9½	9½	10
U. S. Leather.	7,100	17½	16½	16½ 17½
Do. A.	200	79½	79½	83½
Do. Pr. Pfd.	3,500	42½	42	41½
Wesson Oil.	900	82	82	82½
Wilson & Co. 44,200	10½	10	10½	10½
Do. Pfd.	2,700	84	84	85 85½

*Or last previous date.

E-Z SEAL STEEL BARRELS

INSURE:-

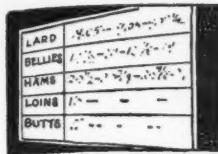
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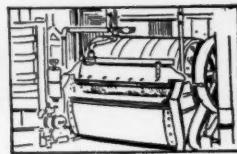


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SALES OFFICES AND WAREHOUSE STOCKS IN ALL PRINCIPAL CITIES



Provisions and Lard

Weekly Market Review



Trade Fairly Active—Market Steadier—Wintery Weather a Factor—Hogs Higher—Hog Run Smaller—Cash Trade Fair—Meats Higher.

Market for hog products turned upwards moderately the past week, but made a disappointing response to reduced runs of hogs to market. Scattered commission house buying and covering and lighter hedge pressure aided upturn somewhat. Packinghouse interests were sellers on the advances. Weakness in cotton oil and continuance of a favorable feeding differential between hogs and corn served to check upturns in lard. However, sentiment was more divided, and market showed more resistance towards declines.

Another feature which operated against the market was an increase in Chicago lard stocks during January of 11,182,000 lbs. Stock on February 1 totaled 29,260,000 lbs., compared with 65,457,000 lbs. on February 1, 1935. The trade looks for a steady building up of stocks as a result of the favorable corn-hog ratio.

Advices to the U. S. Department of Agriculture from Berlin stated that the number of cattle in Germany was down to 18,918,000 head on December 3, 1935, the smallest number reported since 1930. This marks the second successive year of decline from the high point of 19,165,000 head in 1933.

Hog Price Up

Receipts of hogs at western packing points last week totaled 342,600 head, against 332,000 head the previous week and 345,400 head the same week last year. Indications were that receipts would be much smaller than last week.

Average price of hogs at Chicago at outset of week was 10.20c; compared with 10.10c the previous week, 8c a year ago, 3.90c two years ago and 3.45c three years ago. Top hogs bulged to 10.85c, compared with 10.15c at mid-week the previous week.

Average weight of hogs received at Chicago last week was 236 lbs., against 237 lbs. the previous week, 224 lbs. a year ago and 223 lbs. two years ago.

Inflationary gossip was less in evidence during the week. Inflationists in Congress are expected to continue to strive for expansion of the currency. Administration is making effort to block the move.

PORK—Demand was fair at New York, and market was steady to firm. Mess was quoted at \$32.25 per barrel; family, \$31.50 per barrel; fat backs, \$22.75@31.12 per barrel.

LARD—Demand was fair at New York and market steady. Prime western was quoted at 11.20@11.30c; middle western, 11.20@11.30c; New York City tierces, 10%@10%c; tubs, 11%@11%c; refined Continent, 11%@11%c; South America, 11%@12c; Brazil kegs, 12@12%c; compound, car lots New York, 12%c; smaller lots, 12%c.

At Chicago, regular lard in round lots was quoted at March price; loose lard, 60c under March; leaf lard, 62½c under March.

(See page 34 for later markets.)

BEEF—Demand was fair at New York, but market was easy. Mess was nominal; packer, nominal; family, \$19.50 @20.50 per barrel; extra India mess, nominal.

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of January 31, 1936, as follows:

	Jan. 31, '36	Dec. 31, '35	Jan. 31, '35
All Barreled Pork, brls.	27,443	25,929	22,257
P.S. Lard, lbs.......	23,009,585	12,974,786	57,004,460
Other Lard, lbs.......	6,251,350	5,104,618	8,453,047
D.S. Cl. Bellies (a) ..	5,601,418	3,097,219	4,472,373
D.S. Rib Bellies (a) ..	614,318	260,358	1,149,716
Ex. S.C. Sides, lbs. (a) ..	2,100	1,500	3,000
S.C. Sides, lbs.			16,000
D.S. Fat Backs, lbs.	5,062,728	3,402,373	3,685,077
D.S. Shoulders, lbs.	139,826	68,923	31,363
S.P. Hams, lbs.	12,501,541	10,374,572	24,106,189
S.P. Skd. Hams, lbs.	18,131,533	14,164,265	30,635,563
S.P. Bellies, lbs.	17,546,789	12,925,285	21,740,221
S.P. Picnics, S.P.			
Boston Shders, lbs.	6,024,949	4,425,317	10,253,141
S.P. Shoulders, lbs.	30,000	53,000	58,117
Other Cut Meats, lbs.	8,161,084	5,426,351	9,656,676
Total Cut Meats, lbs.	73,816,263	54,199,163	105,807,938

(a) Made since Oct. 1, 1935.

(b) Made previous to Oct. 1, 1935.

STOCKS AT 7 MARKETS

Despite only moderate hog runs and weather favorable for pork consumption during the month, stocks of pork cuts and lard at the seven principal markets of the country increased by an appreciable amount during January. Total stocks of all meats at these points on February 1, 1936, were 150,616,000 lbs., 39½ million pounds greater than on January 1, 1936, but over 68½ million pounds under stocks on the same day a year earlier.

S. P. stocks increased more than 24½ million pounds during January and D. S. stocks about 10½ million pounds. D. S. stocks are the only ones at this time in greater supply than on February 1, 1935. Stocks of these meats totaled 22,433,000 lbs. a year ago, some 3½ million pounds under stocks at seven markets on the first of this month.

Lard continued to accumulate, gaining nearly 15½ million pounds during the month. Total lard stocks at these seven points are nearly 36 million pounds under those of February 1, 1935. A feature in the lard market recently was the sale by a large packer of 4 million pounds to Germany, the first in perhaps a year or more of such a large quantity for export.

Stocks of provisions at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee on February 1, 1936, with comparisons, as especially compiled by THE NATIONAL PROVISIONER, were as follows:

	Jan. 31, '36	Dec. 31, '35	Jan. 31, '35
Total S.P. meats....	111,287,035	86,503,929	179,453,934
Total D.S. meats....	25,832,686	15,234,960	22,433,458
Total all meats....	150,616,057	111,049,104	219,293,345
P.S. lard	28,931,778	16,481,701	61,551,697
Other lard	10,137,197	7,189,712	13,510,822
Total lard	39,068,975	23,651,413	75,662,519
S.P. regular hams	25,803,311	21,123,413	49,506,186
S.P. skinned hams	38,418,618	29,580,463	61,682,938
S.P. bellies	35,656,294	27,345,635	49,131,177
S.P. picnics	11,290,604	8,314,818	18,984,316
D.S. bellies	14,184,153	8,033,497	13,089,738
D.S. fat backs....	10,905,224	6,707,016	8,129,465

DRY CURING HAMS

Continued from page 15.)

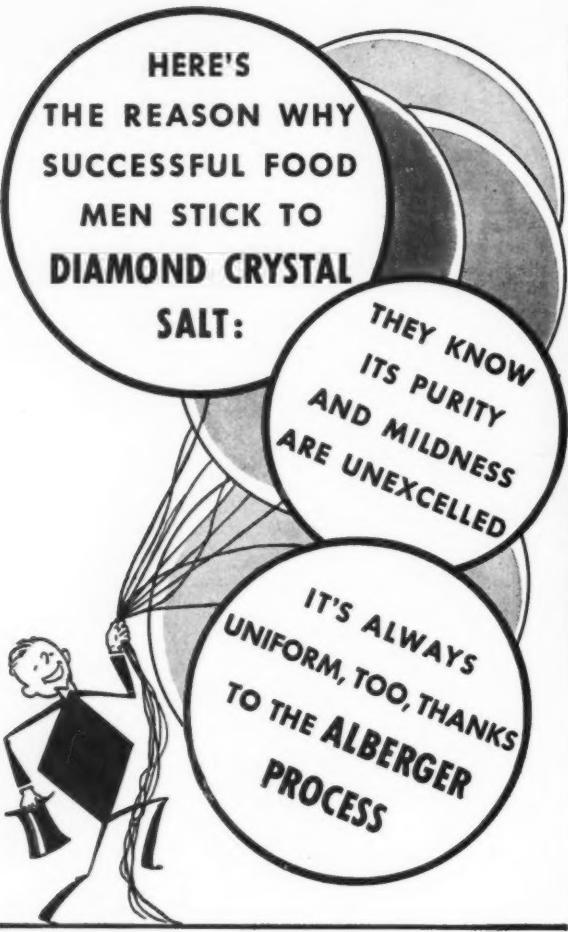
sufficiently high to cover the meats. Manufactured pickle, therefore will have to be added.

Uneven Curing Avoided

Lack of sufficient pressure with methods ordinarily used often results in a situation similar to these. The meat juices do not rise high enough to cover the meats. Then manufactured pickle must be added. If it isn't damage to the top layer of meat and a loss to the packer results. At best the top layer of meat always is in danger and uneven curing results are not an exception.

The use of this simple device for applying pressure has convinced the executives of the Home Dressed Meat Co. of the importance of the pressure factor on curing and cost results and the possibility of the discovery on further investigation of many more interesting and important facts. Any device for putting pressure on meats should not only be capable of supplying pressure in excess of that available with commonly-used methods, it is thought, but it should also be constructed so that any degree of pressure desired can be secured.

EDITOR'S NOTE.—A patent on this particular method of applying pressure on meats in cure has been applied for, and the device soon will be available to packers, it has been announced.



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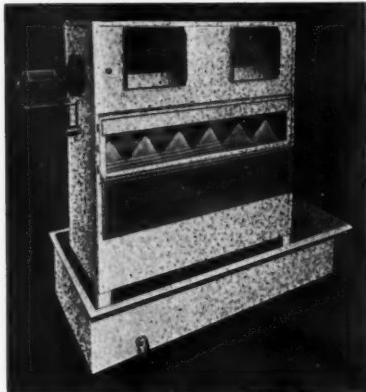
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Cut-Out Losses Increase With Sharply Higher Hog Costs

CONTINUED cold weather and impassable roads over much of the Corn Belt materially curtailed hog marketings during the first four days of the current week. Receipts at Chicago during this period totaled only 51,000 head, compared with 84,000 head received at this point during the same four days a week earlier. Sharply higher hog markets resulted, top price on Wednesday soaring to \$10.85, the highest Chicago February price in six years.

Average hog costs to packers during the first four days of the current week

were consequently the highest for a considerable period, and 42c to 53c per cwt. above average costs a week earlier. Product values, while also higher during the period, failed to keep in step with hog costs. The result was that cut-out losses for the first four days of the week increased 15c to 26c per cwt. above those of the first four days of the previous week.

Market for pork product was generally slow and uneven most of the period. Some product was in fair demand, while other cuts were neglected. Supplies of some green cuts, particu-

larly loins, are very light. Lard suffered sharp price declines despite bullish hog news and higher grain markets. There was little support on the declines.

The following test is worked out on the basis of live hog costs and green product prices at Chicago during the first four days of the current week, average costs and credits being used. Results are typical of Chicago conditions only. In other sections of the country local costs and credits should be used in working out the short form cutting test.

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	180-220 lbs.			220-260 lbs.			260-300 lbs.		
	Per cent live wt.	Price per lb.	Value per cwt.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
Regular hams.....	14.0	18.0	\$ 2.52	13.70	17 1/4	\$ 2.43	13.30	17 1/4	\$ 2.28
Picnics.....	5.60	13 3/4	.77	5.30	13 3/4	.73	5.00	12 1/2	.61
Boston butts.....	4.00	17 1/2	.70	4.00	17 1/2	.70	4.00	17 1/2	.70
Loins (blade in).....	9.80	18 1/2	1.78	9.50	17 1/2	1.66	9.00	16 1/2	1.51
Bellies, S. P.....	11.00	19 1/2	2.15	8.70	18 1/4	1.59	3.50	17 1/4	.60
Bellies, D. S.....	3.00	13 1/2	.42	9.00	13 1/2	1.22
Fat backs.....	2.00	7 1/2	.16	4.00	8 1/8	.32	5.00	9 1/4	.46
Plates and jowls.....	2.50	8 1/4	.21	2.50	8 1/4	.21	3.30	8 1/4	.27
Raw leaf.....	2.00	10 1/4	.21	2.10	10 1/4	.22	2.20	10 1/4	.23
P. S. lard, rend. wt.....	12.60	11 1/2	1.40	11.90	11 1/8	1.32	11.50	11 1/2	1.28
Spareribs.....	1.50	13 1/2	.21	1.50	13 1/2	.21	1.50	13 1/2	.21
Trimmins.....	3.00	10 1/2	.34	2.80	10 1/8	.29	2.70	10 1/2	.28
Feet, tails, neckbones.....	2.0010	2.0010	2.0010
Offal and misc.....353535
TOTAL YIELD AND VALUE.....	70.00		\$10.90	71.00		\$10.55	72.00		\$10.10
Cost of hogs per cwt.....		\$10.51			\$10.45			\$10.24	
Condemnation loss.....		.05			.05			.05	
Handling and overhead.....		.66			.59			.55	
TOTAL COST PER CWT. ALIVE.....		\$11.22			\$11.09			\$10.84	
TOTAL VALUE.....		10.90			10.55			10.10	
Loss per cwt.....		.32			.54			.74	
Loss per hog.....		\$.64			\$ 1.30			\$ 2.07	

EXPORT NOTES

About 4,000,000 lbs. of lard was sold to Germany this week by an American packer, current reports indicate. This was a greater amount than all sales of American lard to Germany during the first 11 months of 1935. It is not known whether a direct barter arrangement was effected between Germany and the seller or whether "aski" marks were accepted on express understanding that certain American importers would take them for transmission of their own payments. While trade with Germany was in small volume during 1935 on account of restrictions on foreign exchange, new regulations under which barter can be

more easily arranged, as pointed out in THE NATIONAL PROVISIONER of February 1, are expected to stimulate trade.

New regulations of the German foreign exchange authorities under which sheep and hog casings are classified as "necessities of life" are expected to facilitate German importation of American can casings of these types but may make it practically impossible to import other kinds. Only 80 of 1,466 metric tons of casings imported into Germany in November came from the United States.

British board of trade has fixed the quota on ham and bacon imports for the 14 days from February 11 to 25, at the

same rate as for the first 6 weeks of the year. Imports of 5,253,000 lbs. were allowed from the United States during the 6-week period.

CANNED MEAT TRADE

Canned meat exports and imports in December, 1935:

Exports	Quantity. lbs.	Value.
Canned beef	102,649	\$31,798
Canned pork	504,982	185,646
Canned sausage	108,041	29,754
Other canned meats	43,974	10,588
Total	759,646	\$257,786
To insular possessions.....	309,236	
Imports of canned meats totaled 6,891,566 lbs., valued at \$615,253.		

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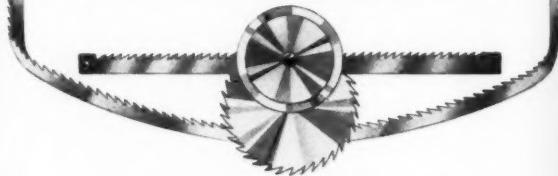
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The Man Who Knows

PORK PRODUCTS EXPORTS

Exports of pork products from the U. S. week ended Feb. 1, 1936:

PORK.

	Week ended Feb. 1,	Week ended Feb. 2,	Nov. 1, 1935 to Feb. 1, 1936.
Total	254	99	464
United Kingdom	25	25	50
Continent	254	74	254
West Indies	160

BACON AND HAMS.

	M lbs.	M lbs.	M lbs.
Total	2,606	3,746	25,224
United Kingdom	2,599	3,739	25,094
Continent	1	14
West Indies	6	1	114
Other countries	6	2

LARD.

	M lbs.	M lbs.	M lbs.
Total	1,946	2,996	25,328
United Kingdom	1,652	2,981	23,784
Continent	277	9	1,327
West Indies	17	6	215
Other countries	2

TOTAL EXPORTS BY PORTS.

	Pork and Hams, bbls.	Lard, M lbs.	Lard, M lbs.
From	254	65	583
Baltimore	120
Norfolk	95
W. St. John	2,298	901	901
Halifax	283	247

Total week	254	2,606	1,946
Previous week	2,077	2,161
2 weeks ago	160	2,831	1,746
Oct. week 1935	99	3,746	2,996

SUMMARY NOV. 1, 1935, TO FEB. 1, 1936.			
1935 to 1934 to	De-	1936.	Increase. decrease.
93	160	76

Pork, M. lbs...	25,224	37,197
Lard, M. lbs...	25,328	46,340	21,012

MEAT IMPORTS AT NEW YORK

For week ended Feb. 1, 1936:

Point of origin.	Commodity.	Amount
		lbs.
Argentina—Salami	11,240 lbs.
Argentina—Smoked sausage	275 lbs.
Argentina—Canned corned beef	5,400 lbs.
Argentina—Canned roast beef	50,400 lbs.
Canada—Smoked bacon	3,105 lbs.
Canada—Smoked pork butts	15,367 lbs.
Canada—Fresh chilled pork cuts	150 lbs.
Canada—Sausage	290 lbs.
Canada—S. P. ham	4,500 lbs.
Canada—Frozen beef cuts	25,593 lbs.
England—Meat paste	205 lbs.
Hungary—Smoked sausage	825 lbs.
Holland—Cooked ham	1,400 lbs.
Holland—Smoked ham	2,021 lbs.
Ireland—Smoked bacon	9,507 lbs.
Ireland—Smoked ham	158 lbs.
Norway—Liver paste	4,980 lbs.
Poland—Smoked bacon	13,000 lbs.
Poland—Smoked ham	783 lbs.
Poland—Smoked sausage	9,704 lbs.
Poland—Cooked pork lardons	1,700 lbs.
Poland—Smoked ham	786 lbs.
Poland—Cooked ham	37,610 lbs.
Uruguay—Canned roast beef	36,000 lbs.
Uruguay—Canned corned beef	9,000 lbs.

NOV. MEAT CONSUMPTION

Federally-inspected meats available for consumption in November, 1935:

Total Consumption, lbs.	Per capita, lbs.
473,000,000	3.7
465,000,000	3.7

BEEF AND VEAL.

November, 1935	473,000,000	3.7
November, 1934	465,000,000	3.7

PORK (INC. LARD).

November, 1935	387,000,000	3.0
November, 1934	570,000,000	4.5

LAMB AND MUTTON.

November, 1935	55,000,000	.43
November, 1934	51,000,000	.40

TOTAL.

November, 1935	915,000,000	7.2
November, 1934	1,086,000,000	7.6
Jan.-Nov., 1935	972,000,000	76.5
Jan.-Nov., 1934	11,885,000,000	93.6

CHICAGO PROVISION MARKETS

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

FUTURE PRICES

SATURDAY, FEBRUARY 1, 1936.

Open. High. Low. Close.

LARD—

Mar. 11.40 11.42½ 11.40 11.30b

May 11.32½ 11.37½ 11.32½ 11.35ax

July 11.32½ 11.37½ 11.25 8-10

10-12 12-14 14-16 16-18

18-20 20-22 22-24 24-26

26-30 30-35 35-40 40-50

50-60 60-70 70-80 80-90

90-100 100-110 110-120 120-130

130-140 140-150 150-160 160-170

170-180 180-190 190-200 200-210

210-220 220-230 230-240 240-250

250-260 260-270 270-280 280-290

290-300 300-310 310-320 320-330

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380-390 390-400 400-410 410-420

420-430 430-440 440-450 450-460

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940-950 950-960 960-970 970-980

980-990 990-1000 1000-1010 1010-1020

1020-1030 1030-1040 1040-1050 1050-1060

1060-1070 1070-1080 1080-1090 1090-1100

1100-1110 1110-1120 1120-1130 1130-1140

1140-1150 1150-1160 1160-1170 1170-1180

1180-1190 1190-1200 1200-1210 1210-1220

1220-1230 1230-1240 1240-1250 1250-1260

1260-1270 1270-1280 1280-1290 1290-1300

1300-1310 1310-1320 1320-1330 1330-1340

1340-1350 1350-1360 1360-1370 1370-1380

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1820-1830 1830-1840 1840-1850 1850-1860

1860-1870 1870-1880 1880-1890 1890-1900

1900-1910 1910-1920 1920-1930 1930-1940

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1980-1990 1990-2000 2000-2010 2010-2020

2020-2030 2030-2040 2040-2050 2050-2060

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2100-2110 2110-2120 2120-2130 2130-2140

2140-2150 2150-2160 2160-2170 2170-2180

2180-2190 2190-2200 2200-2210 2210-2220

2220-2230 2230-2240 2240-2250 2250-2260

2260-2270 2270-2280 2280-2290 2290-2300

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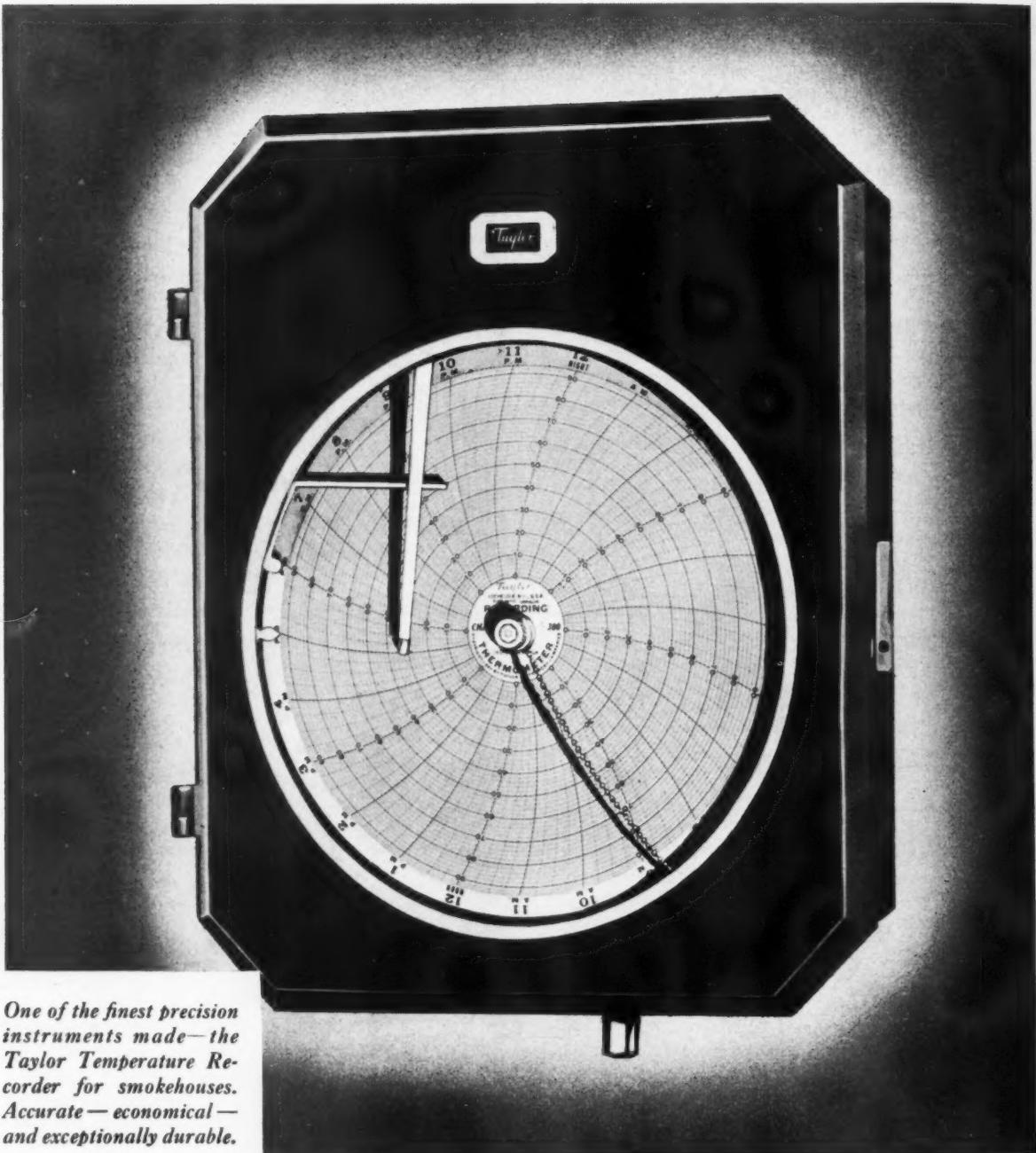
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Watch temperatures



One of the finest precision instruments made—the Taylor Temperature Recorder for smokehouses. Accurate—economical—and exceptionally durable.

and AVOID C.S.

*There's no reason for COSTLY SHRINK. Any day may be the time for under- or over-smoked meat.
UNLESS a Taylor Smokehouse Recorder keeps
accurate watch over temperatures*

IN A CERTAIN smokehouse it was supposed that a uniform temperature existed throughout for the smoking of specific meat products.

One day a test was made. The temperature varied as much as 45° to 50° between the hottest and coldest spots. Relative humidity varied accordingly.

Shrinkage was excessive. The color and quality of the meat were far from the standard of a first-class packing house. But the solution was quickly found in the installation of a system to keep a check on temperature variations and keep them uniform.

AVOID C.S. (Costly Shrink) by using the Talyor Smokehouse Recording Thermometer, designed especially for packing plants. This instrument writes an automatic and permanent 24-

hour-a-day record of temperature. Warns of variations. Protects product quality. Guards against shrink losses.

The mechanism of this Recorder contains many important refinements and improvements that assure its accuracy and long, economical service. The outer case is a one-piece, die-cast aluminum housing that is dust-, moisture-, and fume-proof. Special armor, tubing and bulb are made of the finest corrosion-resisting material known.

Let a Taylor Representative show you how to use this modern Recording Thermometer to cut smoking costs. For this service and complete data, address Taylor Instrument Companies, Rochester, N.Y., Chicago, Ill., or Toronto, Canada. Manufacturers in England—Short & Mason, Ltd., London.

Taylor

Indicating • Recording • Controlling

TEMPERATURE, PRESSURE and FLOW
INSTRUMENTS

HELP HOUSEWIVES ANSWER AN AGE-OLD QUESTION—

*"When is a Roast Rare—
Medium—or Well-done?"*

WHEN your meat goes into a home, you have done everything possible to assure its quality. But how often in the cooking, failure to attain the correct temperature has affected flavor, caused shrinkage, or resulted in the loss of valuable meat juices?

Taylor Instrument Companies have produced a Roast Meat Thermometer which enables housewives to cook a roast to the exact degree of "doneness" desired. This thermometer tells when a roast is "Rare," "Medium," or "Well-done." In tests and actual use it has proved its accuracy. It has been approved by the National Live Stock and Meat Board. It has been tested and recommended by leading food authorities.

This thermometer gives a packer an opportunity to gain the greater goodwill of housewives and to assure the proper cooking of his roasts. One way would be to make these Taylor Roast Meat Thermometers available to retailers handling his meats for re-sale to women.

Taylor would be glad to supply any information desired in connection with this thermometer, which is now being nationally advertised in leading women's magazines. Write to any of the addresses given on this page.





E xpellers eliminate CAKE BREAKING

Expeller cake can be ground without preliminary cake breaking. This feature of the Expeller saves interest on the investment in a cake breaker, labor and power for operation. In addition the cake requires no aging; cake can be ground as soon as it cools.

The Expeller shown above is the Anderson Special R. B. Cracking Expeller. It has a speed and production far superior to any other type of pressing equipment. Works exceptionally well with any dry rendered material.

Write for further details.

THE V. D. ANDERSON CO.
1937 West 96th Street • Cleveland, Ohio

THE ANDERSON SPECIAL R. B. EXPELLER



**"Triples output—
makes better product."**

Wargin Beef Scrap Co., Denver, Colo.

"Only mill that meets present-day needs."
Waterloo Soap Works, Waterloo, Iowa.

"JAY BEE" Hammer Mill makes grinding tankage, meat scrap, fish scrap, cracklings, dried blood, etc., profitable when other equipment fails. Handles up to 12% grease, 25% moisture. Delivers finely finished, uniform product in one continuous operation without use of cage mills, screens, or elevators. Capacities up to four tons per hour, depending upon H.P. used.

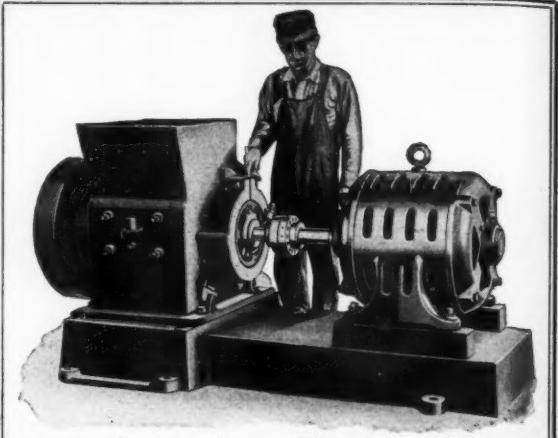
All Steel Construction — Practically Indestructible

"JAY BEE" is made of boiler plate and alloy steel. Biggest capacity grinder—grinds at a lower cost per ton than any other grinding process. Write for descriptive literature, prices, terms, etc. We can solve any grinding problem.

"JAY BEE"

Over 20,000 "JAY BEE" mills in use all over the world—setting the Standard for Capacity, Economy and Durability.

J. B. SEDBERRY, INC., Dept. 96, Franklin, Tenn.



Grinders for By-Products Vibrating Screens

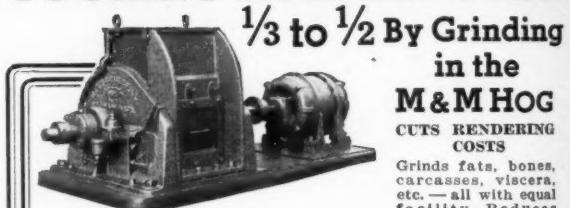
Heavier and more dependable construction and many exclusive improvements have made Williams Hammer Mills an overwhelming favorite with American packers and renderers. Grind tankage, bones, greasy cracklings and hash dry rendering materials. 30 sizes and types. For screening greasy cracklings and tankage, let us tell you about the "Full-Floating" Vibrating Screen.

Williams Patent Crusher & Pulverizer Co.

2708 North Ninth St., St. Louis, Mo.
Chicago 87 W. Van Buren St. New York 15 Park Row San Francisco 326 Rialto Bldg.



COOKING TIME REDUCED



Sizes and types to meet every requirement. Write for Bulletins.

MITTS & MERRILL

Builders of Machinery Since 1854
1001-51 S. Water St., Saginaw, Mich.

**1/3 to 1/2 By Grinding
in the
M & M HOG
CUTS RENDERING
COSTS**

Grinds fats, bones, carcasses, viscera, etc.—all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Saves steam, power, labor. Low operating cost. Increases melter capacity.



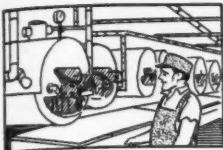
**Grinding
Pays More...the Stedman Way**

Cracklings, Bones,
Dried Blood, Lambskin,
and other By-Products



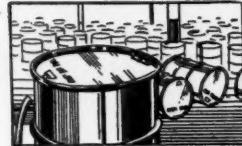
**STEDMAN'S Foundry &
Machine Works**

Founded 1814 • Aurora, INDIANA - U.S.A.



Tallows and Greases

Weekly Market Review



TALLOW—A lower market featured tallow at New York the past week. Extra sold at 6½c f.o.b., a decline of ½c from previous week. Volume changing hands on downturn was estimated at from 750,000 to 1,000,000 lbs. Further offerings appeared in market at last sales level, but consumers, after taking hold in a liberal way, again developed an awaiting attitude. Larger soap producers came in the market for supplies on the decline.

Some outside tallow was sold at ½c under the local market. There was no pressure of South American tallow. Some South American stuff in transit was reported to have been resold to the Continent on a basis of 6.47c.

Reports of sales of fine packer tallow at 7c mid-western points attracted attention, but ideas of larger buyers were later reported as somewhat under that.

At New York, special was quoted at 6¾c; extra, 6½c f.o.b.; edible, 7¾c f.o.b.

At Chicago, trade in tallow was quiet and confined mainly to smaller factors. Large producers were not inclined to offer, while consumers were displaying little buying interest. At Chicago edible was quoted at 7½@7¾c; fancy, 7c; prime packer, 6¾@7c; special, 6@6¼c; No. 1, 5¾c.

There was no London tallow auction this week. At Liverpool, Argentine Frigorifico tallow, February-March shipment, was quoted at 32s 6d. Australian good mixed tallow at Liverpool, February-March, was quoted at 28s 6d, a decline of 6d for week.

STEARINE—Market was quiet and without particular change at New York. Oleo was quoted at 8¾@9c. At Chicago, market was also quiet but steady and unchanged. Oleo was quoted at 8¾@9c.

OLEO OIL—Market displayed little activity or change at New York the past week. Tone was about steady. Extra was quoted at 11¾@12½c; prime, 11½@12c; lower grades, 10¾@11½c. At Chicago, market was quiet and without change. Extra was quoted at 11¾c.

(See page 34 for later markets.)

LARD OIL—Market was quiet but steady at New York. No. 1 was quoted at 8¾c; No. 2, 8½c; extra, 11c; No. 1, 9c; prime, 14½c; winter strained, 11½c.

NEATSFOOT OIL—Demand was routine at New York and market was unchanged from previous week. Cold test was quoted at 16¾c; extra, 9¾c No. 1, 9c; pure, 12¾c.

GREASES—A lower range in tallow made for a weaker tone in grease market at New York the past week. Best bids for yellow and house were at 5c. Sellers were asking 5½c, although there was a feeling that the latter could be shaded ½c on bids. Unconfirmed reports circulated indicating some business had been put through at 5c. Demand was limited, consumers awaiting developments. Producers appeared a little uneasy.

At New York, yellow and house were quoted at 5@5½c; B white, 5½@5¾c; A white, 5%@5¾c; choice white, nom.

At Chicago, there was no particular activity in the grease market, larger factors not being inclined to offer. Buyers appeared to be on the sidelines. Trading was confined mostly to smaller packers and renderers. At Chicago, brown was quoted at 5c; yellow, 5½@5½c; B white, 5%@6c; A white 6½c; choice white, 7c.

BY-PRODUCTS MARKETS

Chicago, February 6, 1936.

Blood.

Market quoted \$3.25@3.35, Chicago.

	Unit
Ground	\$3.30@3.40
Unground	3.25@3.35

Digester Feed Tankage Materials.

Prices quoted nominally at \$3.25@3.35 & 10c.

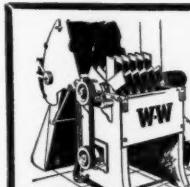
Unground, 10 to 20% ammonia	\$ 3.25@3.35 & 10c
Unground, 8 to 12%	3.15@3.25 & 10c
Liquid stick	@2.50

Packinghouse Feeds.

Market firm and prices unchanged.

	Carlots.
Digester tankage meat meal 60%.....	\$ 50.00
Meat and bone scraps, 50%.....	@52.50
Steam bone meal, 65%, special feeding, per ton	@28.00
Raw bone meal for feeding.....	@32.50

**CRACKLINGS • TANKAGE • BLOOD
BONES • HOOFS**
Offerings Wanted
GEO. H. JACKLE
405 Lexington Avenue
NEW YORK



QUICK EASY GRINDING of Tankage, Scrap, Bone, Etc.

The W-W does every by-product grinding job for Packing Plants—better, faster and cheaper — Write for catalog and actual Packer testimonials —

W-W GRINDER CORP.
Dept. 207 Wichita, Kansas

sales of ground tankage have been reported.

On account of weather conditions trading is being done on a very limited scale in fertilizer materials in this section.

FERTILIZER MATERIALS

BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton,	
basis 5% vessel Atlantic ports:	
Feb. to June 30, 1936, inclusive.	23.00@ 24.00
Ammonium sulphate, double bags,	
per 100 lbs., f.a.s. New York.	nominal
Blood dried, 16% per unit.	@ 3.10
Fish scrap, dried, 11% ammonia,	
10% B. P. L., f.o.b. fish factory.	nominal
Fish meal, foreign, 11½% ammonia,	
10% B. P. L., c.i.f.	@ 35.50
Fish scrap, acidulated, 6% ammonia, 3% A.P.A. f.o.b. fish factories	2.25 & 50c
Soda nitrate, per net ton; bulk.	
Febs. to June 30.	23.50
In 200-lb. bags.	24.80
In 100-lb. bags.	25.50

Tankage, ground, 10% ammonia,	
15% B. P. L. bulk.	2.85 & 10c
Tankage, unground, 10-12% ammonia, 15% B. P. L. bulk.	2.70 & 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 23.00
Bone meal, raw, 4½ and 50 bags, per ton, c.i.f.	@ 26.00
Superphosphate, bulk, f.o.b. Baltimore, per ton, 16% diam.	@ 8.00

Potash Salts.

Manure salt, 30% bulk, per ton.	@ 14.40
Kalinit, 20% bulk, per ton.	@ 11.00
Muriate in bulk, per ton.	@ 22.50

Sulphate in bags, per ton, basis 90%.	@ 33.75
Dry Rendered Tankage.	
50% unground.	@ 70c

60% ground.	@ 75c
-------------	-------

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, FEBRUARY 1, 1936.

	High.	Low.	Close.
Mar.			6.45@6.75
May			6.45@6.75
July			6.45@6.75

MONDAY, FEBRUARY 3, 1936.

	High.	Low.	Close.
Mar.			6.45@6.75
May			6.45@6.75
June			6.45@6.75
July			6.45@6.75

TUESDAY, FEBRUARY 4, 1936.

	High.	Low.	Close.
Mar.			6.45@6.70
May			6.45@6.70
June			6.45@6.70
July			6.45@6.70

WEDNESDAY, FEBRUARY 5, 1936.

	High.	Low.	Close.
May			6.40@6.65
July			6.40@6.65

THURSDAY, FEBRUARY 6, 1936.

	High.	Low.	Close.
Mar.			6.40@6.65
May			6.40@6.65
June			6.40@6.65
July			6.40@6.65

FRIDAY, FEBRUARY 7, 1936.

	High.	Low.	Close.
May			6.40@6.65
July			6.40@6.65

TALLOW IMPORTS

Beef and mutton tallow imported into United States, December, 1935, from:

	Lbs.
France	609,380
United Kingdom	1,636,906
Canada	1,071,343
Argentina	2,104,907
Brazil	592,292
Uruguay	1,244,742
Australia	1,248,630
New Zealand	1,576,123
Total	9,325,441
Value	\$553,203

MARGARINE MATERIALS USED

Oleomargarine materials used in manufacture during December, 1935:

Dec. 1935 Dec. 1934
lbs. lbs.

Ingredients of Uncolored Margarine:	
Babassine oil	931,806
Butter	150
Cocoanut oil	14,926,840
Corn oil	30,115
Cottonseed oil	9,066,453
Derivative of glycerine	89,218
Lecithin	2,363
Milk	6,888,475
Neutral lard	6,843,414
Oleo oil	158,607
Oleo stock	1,022
Oleo stearine	282,565
Palm oil	191,375
Palm kernel oil	2,525
Peanut oil	377,170
Salt	1,725,450
Sesame oil	8,353
Soda (benzoate of)	14,177
Soya bean oil	271,080
Vegetable oil	175
Total	36,192,957
Ingredients of Colored Margarine:	33,224,353

	Total	Ingredients for colored and uncolored
Babassine oil	400	35
Butter	96,775	41,047
Cocoanut oil	23,609	10,384
Color	199	101
Cottonseed oil	43,376	36,634
Derivative of glycerine	148	271
Milk	5,607	10,453
Neutral lard	20,582	29,446
Oleo oil	1,810	140
Oleo stock	3,100	29
Palm oil	50	1,190
Peanut oil	14,035	8,596
Salt	16	3
Soda (benzoate of)	2,170
Total	212,502	147,893
Dec. 1935 Dec. 1934	36,405,459	33,372,248

DEC. MARGARINE PRODUCTION

Margarine produced during December, 1935, with comparisons showing an increase of 9.9 per cent over December, 1934, is reported as follows by margarine manufacturers:

Dec. 1935 Dec. 1934
lbs. lbs.

Production of uncolored margarine	33,322,515	30,346,741
Production of colored margarine	183,496	123,137
Total production	33,500,011	30,469,878
Uncolored margarine withdrawn taxpaid	33,388,006	29,769,335
Colored margarine withdrawn taxpaid	49,188	57,334

ANIMAL FATS EXPORTS

Exports of animal fats and oils, December, 1935:

	Quantity. lbs.	Value. \$
Oleo oil	693,232	94,742
Oleo stock	53,710	5,750
Oleo stearine	103,693	11,152
Other, inc. inedible tallow	1,484,059	115,230
Oleomargarine	5,996	801
Neutral lard	44,332	6,656
Cooking fats, not lard	109,503	15,931
Lard	7,853,396	1,013,462
Tallow	15,740	1,341
Grease stearine	112,673	16,424
Netsfoot oil	19,662	9,685
Gelatine	62,406	4,723
Oleic acid	49,284	5,365
Stearic acid		

(See page 34 for later markets.)

CAKE AND MEAL EXPORTS

Cottonseed meal exported from the United States in December, 1935, totaled 1,234 tons valued at \$34,152. No cottonseed cake was reported as exported during the period.

COTTON OIL TRADING

COTTONSEED OIL—Store oil demand was moderate, and market was easier with futures. Crude oil, Southeast and Valley, 8½c nominal; Texas, 8¾c.

Market transactions at New York:

Friday, January 31, 1936.

	Ranges	Closing		
Sales.	High.	Low.	Bid.	Asked.
Spot			a	
Feb.			1000 a Bid	
Mar.	8	1020	1012	1012
Apr.			1000 a Bid	
May	39	1025	1010	1012
June			1000 a Bid	
July	39	1021	1010	1012
Aug.			995 a 1010	
Sept.	37	1001	992	993 a trad

Saturday, February 1, 1936.

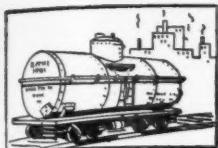
	Ranges	Closing		
Sales.	High.	Low.	Bid.	Asked.
Spot			a	
Feb.			1000 a 1020	
Mar.	1	1010	1010	1015
Apr.			1000 a Bid	
May	2	1018	1018	1018 a trad
June			1010 a nom	
July	2	1015	1011	1015 a trad
Aug.			1010 a nom	
Sept.	2	995	994	997 a 1005

Monday, February 3, 1936.

	Ranges	Closing		
Sales.	High.	Low.	Bid.	Asked.
Spot			a	
Feb.			1000 a Bid	
Mar.	1012	1012	1016	
Apr.			1000 a Bid	
May	27	1022	1017	1017 a trad
June			1010 a Bid	
July	22	1022	1016	1016 a trad
Aug.			1010 a nom	
Sept.	23	1007	997	1002 a 1003

Tuesday, February 4, 1936.

	Ranges	Closing		
Sales.	High.	Low.	Bid.	Asked.
Spot			a	
Feb.			986 a Bid	
Mar.	61	1002	995	998 a 97r
Apr.			995 a nom	
May	47	1006	996	1000 a trad
June			993 a Bid	
July				



Vegetable Oils

Weekly Market Review



Trade Active—Market Easier—Cotton Weakness a Factor—Crude Barely Steady—Cash Trade Fair—Spreading Operations Feature.

Cottonseed oil futures market was very active the past week, but prices averaged somewhat lower and were in new low ground for downward movement. Scattered liquidation, brought about by the weakness in cotton, and spreading between oil months and between cotton oil and cotton had considerable influence.

Action in cotton appeared to have had most influence on the oil trade. A slightly steadier trend in lard was rather ignored. Routine conditions again counted for little. Crude markets were barely steady, but reflected more or less the easier tone in future. Cash trade was fair.

Commission house trade in oil was on both sides. There was considerable transferring of long nearby to the futures by the speculative element. Trade interests were doing the reverse. At the same time, there was a fair volume of selling of September oil against the purchase of October cotton, the spread being credited to foreign interests.

Crop Control Plans Unsettling

The impression prevailed that these spreaders were buying cotton on the belief that the new crop control plan would be put through in time to affect the next crop, and that any bullishness resulting from keeping down cotton production would be reflected later more in cotton values than in oil.

Washington uncertainty continued to unsettle market to some extent. Bulls were not inclined to take hold of the market in an aggressive way. There was less inflationary talk this week. On the other hand, it was apparent that the present scheme of the government to liquidate its cotton holdings adversely influenced the cotton market and found reflection in oil values.

Whether or not the government liquidates its cotton, it will not materially affect available oil supplies. At the same time, the trade continues at sea as to how the government is going to control crop production. Until a definite plan is passed this uncertainty will continue.

Cash Trade Routine

Cash business was more or less routine the past week. Fears of a retroactive processing tax had some influence on cash lard and cash oil trade. Indications are that distributors and consumers are eating into supplies and

that these will need replenishment soon. Ideas on January oil consumption continue to run slightly upwards of 250,000 bbls., compared with 284,000 bbls. in January, 1935.

Extreme cold weather again spread into the South and came in for some consideration, especially where accompanied by moisture. It is the contention of many that weevil emergence will be small this year.

There is a tendency to keep a watchful eye on the probable new cotton acreage figures. A private report issued this week indicated farmers intend to plant 17.3 per cent more land to cotton this year than last, or a total of 32,601,000 acres, compared with 27,872,000 acres last year.

Another feature that counted against oil is the favorable corn-hog ratio. The belief is that feeding is active, and that the hog population is likely to expand materially.

COCOANUT OIL — An easier tone featured market at New York. Sellers were asking 5c, but there were indications that figure could have been shaded. Reports were that offerings in the West were at 4½c.

CORN OIL — Quiet conditions prevailed in this market, but prices held steady on the basis of 9¼c.

SOYA BEAN OIL — Trade was rather quiet, but market was steady. Nearby was quoted at New York at 8½@9c; futures, 7½@7¾c.

PALM OIL — Firmness in European

SOUTHERN MARKETS

New Orleans

(Special Wire to The National Provisioner.)

New Orleans, La., Feb. 6, 1936.—Cotton oil is holding relatively firmer than cotton and lard due to strong statistical position and seven months' needs before new crop is available. Some sales of crude at 8¾c lb. past few days, with mills now holding for higher prices. Bleachable is quoted nominally 9¾c lb. loose New Orleans, with buyers and sellers indifferent. Increasing demand from users or speculative short sellers could lift prices rapidly. Soapstock firm with stocks light.

Memphis

(Special Wire to The National Provisioner.)

Memphis, Tenn., Feb. 6, 1936.—Crude cottonseed oil, 8¾c lb., Valley; cottonseed meal, \$20.25 f.o.b. Memphis, prompt shipment.

markets was reflected in price level at New York, but failed to attract buyers. At New York, spot Nigre was quoted at 4¾c; shipment Nigre, 4.55c; May-June, 4.35c.

PALM KERNEL OIL — Trade was quiet at New York and market was easier and quoted around 5½c.

OLIVE OIL FOOTS — Trade was fair at New York and market rather steady. Spot foots were quoted at 8½c; shipment, 8c.

RUBBERSEED OIL — Market nominal.

SESAME OIL — Market nominal.

PEANUT OIL — The easier trend to this market was due to recent action in cottonseed oil. Crude peanut oil at New York was quoted at 8½@9c.

CHAMPION MARGARINE CAUSE

Cooperation of women of the Northern states was sought this week by representatives of the South-wide Association of Consumers in seeking removal of restrictions surrounding the manufacture and sale of oleomargarine. Six representative women from as many Southern states heading up this new organization came to Chicago to present facts of the situation to home economics directors and heads of women's clubs. Mrs. Maud Pollard Turman, of Atlanta, Ga., chairman of the consumers' group, addressed a gathering February 5 on "Consumers Challenge Unfair Food Laws." She expressed the belief that the situation could not long exist "if the facts are widely known."

Mrs. Turman made a plea for removal of the taxes imposed on the manufacture and distribution of this product so that it would be more generally available to low-income buying groups so much in need of a wholesome and nutritious spread for their bread. The South is interested because superior brands of oleomargarine are now being made from Southern agricultural products, she said.

The South-wide Association of Consumers is an organization covering ten Southern states to demand the removal of unfair restrictions against Southern agricultural products. In the case of oleomargarine, Mrs. Turman said, "If we protest loud enough, as we women propose to do, Congress will have to pay attention to us." Following their Chicago visit, the Southern representatives left for Washington to lay their plans before Southern congressmen and senators.

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were weaker the latter part of week due to scattered liquidation, renewed packer selling and somewhat larger hog receipts. Hogs were easier; top, \$10.45. Meat demand is fairly good and prices firm.

Cottonseed Oil

Cotton oil was active and unsteady. Lard made new season's lows. Cash oil trade was moderate. Oversold conditions developed Friday, and oil steadied somewhat. Southeast crude quoted 8½c nominal; Valley, 8%@8½c; Texas, 8%@8½c.

Quotations on bleachable cottonseed oil at close of market on Friday were: Mar., \$9.99; May, \$10.02; July, \$10.02@10.04; Sept., \$9.92@9.94. Tone firm; 279 sales.

Tallow

Tallow, extra, 6½c lb. f.o.b.

Stearine

Stearine, 8%@9c.

Friday's Lard Markets

New York, February 7, 1936.—Prices are for export. Lard, prime western, \$11.15@11.25; middle western, \$11.15@11.25; city, 10%c; refined Continent, 11%@11%c; South American, 11%@12c; Brazil kegs, 12½c; compound, 12½c in carlots.

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to Feb. 7, 1936, show exports from that country were as follows: To the United Kingdom, 93,309 quarters; to the Continent, 4,072 quarters. Exports for week ending Jan. 24 were: To England, 114,129 quarters; Continent, 116,566 quarters.

LIVERPOOL PROVISION STOCKS

On hand Feb. 1, 1936, estimated by Liverpool Trade Association:

	Feb. 1, 1936.	Jan. 1, 1936.	Feb. 1, 1935.
Bacon, lbs.	131,600	300,000	292,768
Ham, lbs.	1,000,992	1,230,992	518,224
Shoulders, lbs.	19,040	21,066	96,320
Butter, cwt.	7,497	11,178	4,107
Cheese, cwt.	18,952	15,161	13,839
Lard, steam (in tierces), tons	87	1,650
Lard, refined (U. S.), tons	690	412	2,820*
Lard (So. Amer.), tons	55
Lard, refined (Ca- nadian), tons	26
(Ton of 2,240 lbs., cwt. 112 lbs.)			

*Total refined lard.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, February 7, 1936.—General provision market quiet and unchanged; very poor demand for hams and pure lard.

Friday's prices were: Hams, American cut, 84s; hams, long cut, 94s; Liverpool shoulders, square, none; picnics, none; short backs, unquoted; bellies, English, 67s; Wiltshires, unquoted; Cumberlands, 71s; Canadian Wiltshires, 77s; Canadian Cumberlands, 74s; spot lard, 58s 6d.

MEAT AND LARD EXPORTS

Exports of pork, bacon and lard through port of New York during week ended February 7, totaled 224 barrels of pork, 106,500 lbs. of bacon and 776,916 lbs. of lard.

BUTTER IMPORTS INCREASE

Current movement of foreign butter into the United States, which began December 19, had reached about 3,338,000 lbs. by January 27. The largest recent shipments have been made by New Zealand but imports have also come from

Profit or Loss?

Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

If a buyer makes ½c per pound on a car of product he has saved \$37.50.

If he makes ¼c a pound on a car, he has made \$75.00.

The same is true of the seller. If he knows the market, and gets the market price, he saves anywhere from \$37.50 to \$150.00 a car. If the difference is as much as 1c a pound, he saves \$300 on a car.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market price on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at ½c variation from actual market price.

Information furnished by THE DAILY MARKET SERVICE is vital to anyone handling meats on a carlot basis. For full information, write THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Holland, Latvia, Siberia, Cuba and Argentina. For a time the interest in imports was slow but has been stimulated by the protracted wintry spell with a consequent rise in domestic prices.

N. Y. HIDE FUTURES PRICES

Saturday, Feb. 1, 1936—Close: Mar. 11.36@11.45; June 11.70@11.75; Sept. 12.00@12.05; Dec. 12.35@12.38; sales 3 lots. Closing unchanged to 5 higher.

Monday, Feb. 3, 1936—Close: Mar. 11.40@11.50; June 11.75@11.80; Sept. 12.07@12.14; Dec. 12.40@12.50; sales 15 lots. Closing 4@7 higher.

Tuesday, Feb. 4, 1936—Close: Mar. 11.50@11.53; June 11.85 sale; Sept. 12.15 sale; Dec. 12.45@12.49; sales 24 lots. Closing 5@10 higher.

Wednesday, Feb. 5, 1936—Close: Mar. 11.40 sale; June 11.72@11.75; Sept. 12.03 sale; Dec. 12.35n; sales 37 lots. Closing 10@13 lower.

Thursday, Feb. 6, 1936—Close: Mar. 11.32n; June 11.66 sale; Sept. 11.97@11.99; Dec. 12.26@12.34; sales 32 lots. Closing 6@9 lower.

Friday, Feb. 7, 1936 — Close: Mar. 11.32@11.35; June 11.66@11.69; Sept. 11.98@12.00; Dec. 12.31@12.32; sales 21 lots. Closing unchanged to 5 higher.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for the week ended Feb. 7, 1936, with comparisons, are reported as follows:

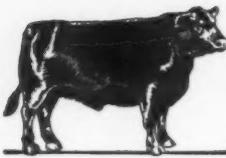
	PACKER HIDES.	Week ended Feb. 7.	Prev. week.	Cor. week. 1935.
Spr. nat.	14½@14½n	15 @15½n	0½n
Hvy. nat. stra.	14½ax	@15ax	0½n
Hvy. Tex. stra.	14½ax	@15ax	0½n
Hvy. butt brnd'd stra.	14½ax	@15ax	0½n
Hvy. Col. stra.	14ax	@14½ax	0½n
Ex-light Tex. strs.	11n 11	11½n	0½n
Brnd'd. cows.	11n 11	11½n	0½n
Hvy. nat. cows	11	11½n	0½n
Lt. nat. cows	11ax	11½n	0½n
Nat. bulls	10n	11½n	0½n
Brnd'd. bulls	10n	11½n	0½n
Calfskins .. 21	22½ 20½@22½	23½ 13	0½n
Kips, nat.	14	15ax	0½n
Kips, ov-wt.	12½	14	0½n
Kips, brnd'd.	11n	12	0½n
Slunks, rec.	1.05	1.05	0½n
Slunks, hrs..	35	35	0½n
Light native, butt branded and Colorado stem 1c per lb. less than heavies.

	CITY AND OUTSIDE SMALL PACKERS.
Nat. all-wts. 10	@10½
Branded	9½@10
Nat. bulls .. 8	8@8½
Brnd'd. bulls .. 7	7½@8
Calfskins ..	18½@17½
Kips ..	12½@12
Slunks, rec. 75	90n 75 @90n
Slunks, hrs.. 20	25n 20 @25n

	COUNTRY HIDES.
Hvy. steers ..	8½n
Hvy. cows ..	8½n
Bulls ..	8½n
Extremes .. 9¾	10½
Bulls ..	6½
Calfskins .. 12	12½@13
Kips ..	12½@12
Light calf .. 75	90n 75 @90n
Deacons .. 75	90n 75 @90n
Slunks, rec. 50	65n 50 @65n
Slunks, hrs. 10	15n 10 @15n
Horsehides .. 3.00@4.00	3.60@4.00

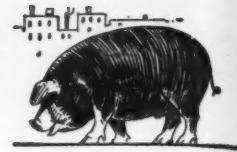
	SHEEPSKINS.
Pkr. lambs .. 2.40@2.50	2.40@2.50
Sml. pkr. lambs .. 1.90@2.25	1.90@2.25
Pkr. shearlings 1.10@1.15	1.25@1.30
Dry pelts .. 18	18@18½ 10½@11½

Price of 100 lbs. of sheepskins.



Live Stock Markets

Weekly Review



LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, February 6, 1936, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded).		CHICAGO.	E. ST. LOUIS.	OMAHA.	KANSAS CITY.	ST. PAUL.
Lt. lt. (140-160 lbs.)	gd-ch.	\$10.10@10.55	\$9.50@10.25	\$9.35@ 9.90	\$9.70@10.00	\$9.75@10.15
Medium		9.65@10.20	9.25@10.10			
Lt. wt. (160-180 lbs.)	gd-ch.	10.15@10.60	10.00@10.35	9.75@10.00	9.80@10.05	10.00@10.15
Medium		9.75@10.30	9.50@10.20			9.50@10.00
(180-200 lbs.)	gd-ch.	10.25@10.60	10.25@10.40	9.75@10.00	9.90@10.10	10.00@10.15
Medium		9.85@10.30	9.85@10.25			9.50@10.00
Med. wt. (200-220 lbs.)	gd-ch.	10.25@10.60	10.15@10.40	9.75@10.00	9.90@10.10	9.90@10.15
(220-250 lbs.)	gd-ch.	10.15@10.55	10.00@10.35	9.75@ 9.90	9.90@10.10	9.75@10.10
Hvy. wt. (250-290 lbs.)	gd-ch.	10.00@10.50	9.75@10.15	9.60@ 9.80	9.70@10.00	9.60@ 9.85
(290-350 lbs.)	gd-ch.	9.80@10.35	9.50@ 9.90	9.50@ 9.65	9.60@ 9.85	9.25@ 9.65
PACKING SOWS:						
(275-350 lbs.) good		9.30@ 9.60	8.85@ 9.10	8.85@ 8.90	8.75@ 9.00	8.85@ 9.00
(350-425 lbs.) good		9.25@ 9.50	8.75@ 9.00	8.75@ 8.90	8.60@ 8.85	8.80@ 8.90
(425-550 lbs.) good		9.00@ 9.40	8.60@ 8.90	8.65@ 8.90	8.40@ 8.75	8.80@ 8.90
(275-350 lbs.) medium		8.75@ 9.35	8.25@ 8.85	8.50@ 8.75	7.75@ 8.75	8.80@ 8.90
SLAUGHTER PIGS:						
(100-140 lbs.) gd-ch.		10.00@10.50	8.50@ 9.85	9.00@ 9.50	9.25@10.00	9.75@10.15
Medium		8.75@10.10	7.75@ 9.65	8.50@ 9.35	8.50@ 9.50
Av. cost & wt. Wed. (pigs ex.)		\$10.52-230 lbs.	\$10.33-211 lbs.	\$9.90-240 lbs.	\$10.01-215 lbs.
Slaughter Cattle, Calves and Vealers:						
STEERS:						
(350-900 lbs.) choice		10.00@11.75	9.75@11.75	9.25@11.50	9.50@11.25	9.50@11.50
Good		8.25@10.25	8.00@11.00	8.00@10.50	7.50@10.25	7.60@10.00
Medium		7.00@ 8.75	6.75@ 8.25	6.50@ 8.25	6.50@ 7.75	6.20@ 7.85
Common (plain)		5.50@ 7.00	5.25@ 6.75	5.00@ 6.75	5.25@ 6.50	5.15@ 6.35
STEERS:						
(900-1100 lbs.) prime		10.25@12.25	11.00@12.50	10.50@12.25	10.25@11.50	10.00@11.75
Choice		8.75@11.00	8.25@11.50	8.25@11.00	7.75@10.50	7.85@10.50
Good		7.00@ 9.00	6.75@ 8.50	6.75@ 8.50	6.50@ 8.00	6.35@ 8.00
Medium		6.00@ 7.25	5.25@ 7.00	5.50@ 7.00	5.25@ 6.75	5.30@ 6.50
STEERS:						
(1100-1300 lbs.) prime		11.00@12.50	11.50@12.75	11.00@12.50	10.25@12.15	10.25@12.15
Choice		9.00@11.50	8.50@11.50	8.50@11.00	8.00@10.75	8.00@10.60
Good		7.50@ 9.00	7.00@ 8.50	7.00@ 8.75	6.75@ 8.25	6.50@ 8.25
STEERS:						
(1300-1500 lbs.) prime		11.50@12.75	11.00@12.50	11.00@12.50	10.60@12.60	10.25@12.60
Choice		9.00@11.50	8.50@11.50	8.75@11.00	8.25@10.75	8.25@10.60
Good		7.50@ 9.00	7.00@ 8.50	7.00@ 8.75	6.75@ 8.25	6.50@ 8.25
HEIFERS:						
(550-750 lbs.) choice		8.50@ 9.75	8.50@ 9.50	8.00@ 8.75	8.00@ 9.25	8.00@ 9.60
Good		7.00@ 8.50	7.75@ 8.50	7.00@ 8.00	7.00@ 8.25	6.75@ 8.15
Com. (plain)-med.		5.50@ 7.00	5.25@ 7.75	5.00@ 7.00	5.00@ 7.00	4.85@ 6.90
HEIFERS:						
(750-900 lbs.) gd-ch.		7.00@10.75	7.00@ 9.50	7.00@ 9.50	6.90@ 9.85
Com. (plain)-med.		5.50@ 7.00	5.25@ 7.00	5.00@ 7.00	5.00@ 6.90
COWS:						
Choice		5.75@ 6.50	5.75@ 6.75	5.75@ 6.50	5.75@ 6.50	5.50@ 6.40
Good		4.85@ 5.75	5.00@ 5.75	4.75@ 5.75	4.75@ 5.75	4.75@ 5.50
Low cut-cut		4.00@ 5.00	3.50@ 5.00	4.00@ 5.00	3.50@ 4.75	3.50@ 4.75
BULLS: (Yrs. Ex.)						
Good (beef)		6.50@ 7.25	6.75@ 7.50	6.35@ 6.75	6.25@ 6.75	6.10@ 6.60
Cut-com. (plain)-med.		5.75@ 7.00	5.00@ 7.00	5.25@ 6.50	4.50@ 6.40	4.75@ 6.35
VEALERS:						
Gd-ch.		10.00@12.75	11.00@12.25	9.00@10.50	9.00@11.50	9.00@11.50
Medium		8.00@10.00	9.50@11.00	7.00@ 9.00	6.50@ 9.00	7.25@ 9.00
Cul-com. (plain)		6.00@ 8.00	4.75@ 9.50	4.50@ 7.00	4.50@ 6.50	5.00@ 7.50
CALVES:						
(250-500 lbs.) gd-ch.		8.00@10.00	7.00@ 9.50	6.00@ 8.75	6.50@ 8.25	7.50@10.00
Com. (plain)-med.		5.00@ 8.00	4.50@ 7.00	4.25@ 6.00	4.00@ 6.75	5.00@ 7.50
Slaughter Sheep and Lambs:						
LAMBS: (Wooled)		10.25@10.60	10.50@11.00	10.00@10.25	10.00@10.25	10.00@10.35
Choice		9.00@10.40	9.85@10.50	9.25@10.00	9.50@10.00	9.50@10.00
Good		9.15@ 9.75	9.25@10.00	8.75@ 9.25	8.50@ 9.50	8.75@ 9.50
Medium		8.75@ 9.25	9.25@10.00	8.75@ 9.25	8.50@ 9.50	8.75@ 9.50
Common		8.75@ 9.25	7.50@ 9.35	8.25@ 8.75	7.50@ 8.50	8.00@ 8.75
YEARLING WETHERS: (Wooled)						
Gd-ch.		8.75@ 9.75	8.50@ 9.50	8.00@ 9.25	8.25@ 9.00	8.25@ 9.50
Medium		7.75@ 8.90	7.00@ 8.50	7.00@ 8.00	7.25@ 8.25	7.25@ 8.25
EWES: (Wooled)						
Gd-ch.		4.00@ 5.00	3.75@ 4.75	4.00@ 4.75	4.25@ 4.75	4.00@ 4.50
Com.-med.		3.25@ 4.25	2.75@ 4.00	2.75@ 4.00	2.50@ 4.25	3.00@ 4.00

CORN BELT DIRECT TRADING

Reported by U. S. Bureau of Agricultural Economics.

Des Moines, Ia., Feb. 6, 1936.—Hog prices at 22 concentration points and 9 packing plants in Iowa and Minnesota were lower today, and trading was fairly active at the decline. Compared with last week's close, prices on butcher hogs and packing sows were mostly 5@ 15c higher. Loading was slow. Good to choice 180 to 250 lbs. by truck, mostly \$9.60@9.80, numerous sales \$9.85@9.90 or slightly above; railed deliveries, \$10.00, occasionally \$10.10; bulk 250- to 290-lb. truck lots, \$9.45@9.70, few \$9.80; 290 to 350 lbs., \$9.25@9.60, 160 to 180 lbs., \$8.90@9.40; good lightweight packing sows, \$8.60@8.80, few \$8.90; rails, to \$9.05 or above; heavy and medium weight sows, \$8.20@8.75.

Receipts week ended Feb. 6, 1936:

	This week.	Last week.
Friday, January 31.....	9,800	15,400
Saturday, February 1.....	10,100	27,200
Monday, February 3.....	33,900	48,800
Tuesday, February 4.....	14,800	16,900
Wednesday, February 5.....	4,900	30,000
Thursday, February 6.....	17,600	24,400

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,050 lbs.

Top prices	Week ended Jan. 30.	Last week, Jan. 30, 1935.
Toronto.....	\$ 6.75	\$ 6.50
Montreal.....	6.00	6.50
Winnipeg.....	5.50	5.75
Calgary.....	5.50	5.50
Edmonton.....	5.00	5.25
Prince Albert.....	3.75	3.00
Moose Jaw.....	5.50	5.00
Saskatoon.....	4.00	5.00

VEAL CALVES.

Toronto.....	\$11.50	\$11.00	\$ 9.25
Montreal.....	10.00	9.50	8.00
Winnipeg.....	8.50	8.00	7.00
Calgary.....	6.00	6.00	5.25
Edmonton.....	6.00	6.00	5.50
Prince Albert.....	5.50	5.50	3.50
Moose Jaw.....	5.50	6.50	5.00
Saskatoon.....	6.00	5.50	5.50

SELECT BACON HOGS.

Toronto.....	\$ 9.65	\$ 9.25	\$ 9.50
Montreal.....	8.50	8.00	7.25
Winnipeg.....	8.75	8.50	8.50
Calgary.....	8.15	8.00	8.10
Edmonton.....	8.00	8.00	8.15
Prince Albert.....	8.50	8.25	8.10
Moose Jaw.....	8.50	8.25	8.25
Saskatoon.....	8.50	8.10	8.60

Looking for a position? You can tell packers and sausage manufacturers all over the country about yourself through the "Classified" pages of THE NATIONAL PROVISIONER at small cost.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER.

CATTLE.

	Week ended Feb. 1.	Prev. week.	Cor. 1935.
Chicago	27,691	24,952	29,532
Kansas City	20,120	18,801	21,534
Omaha	19,162	18,301	18,913
East St. Louis	17,197	21,251	14,849
St. Joseph	6,538	7,519	6,888
Sioux City	11,106	10,524	8,614
Wichita	3,616	3,865	3,297
Fort Worth	7,785	8,536	3,653
Philadelphia	2,067	1,916	2,238
Indianapolis	2,040	2,237	1,855
New York & Jersey City	8,000	7,357	9,371
Oklahoma City	3,500	3,412	3,943
Cincinnati	4,486	1,035	3,415
Denver	10,901	9,657	13,110
St. Paul	2,807	1,616	6,802
Total	157,000	140,239	157,178

HOGS.

Chicago	98,817	79,026	81,559
Kansas City	40,591	44,543	37,867
Omaha	26,603	31,858	21,998
East St. Louis	42,510	52,934	29,063
St. Joseph	18,109	18,353	13,867
Sioux City	19,729	20,905	18,113
Wichita	3,636	4,905	3,818
Fort Worth	8,290	9,812	7,317
Philadelphia	15,871	13,964	16,421
Indianapolis	11,503	14,739	9,856
New York & Jersey City	41,370	38,606	41,656
Oklahoma City	6,025	7,372	5,225
Cincinnati	11,406	11,882	13,295
Denver	8,310	7,188	9,483
St. Paul	26,850	22,836	23,937
Milwaukee	10,787	7,063	6,374
Total	390,384	301,149	340,749

SHEEP.

Chicago	54,211	52,512	61,480
Kansas City	22,217	19,673	27,542
Omaha	29,784	27,900	17,751
East St. Louis	5,627	8,041	7,841
St. Joseph	23,315	20,114	20,719
Sioux City	19,439	23,852	21,846
Wichita	5,400	5,412	1,013
Fort Worth	3,315	4,178	3,933
Philadelphia	4,128	4,837	4,921
Indianapolis	3,704	2,796	3,225
New York & Jersey City	75,030	67,171	49,850
Oklahoma City	1,808	2,324	1,575
Cincinnati	5,975	3,022	1,02
Denver	5,958	4,003	3,059
St. Paul	18,182	19,903	9,698
Milwaukee	2,243	2,076	1,192
Total	277,597	269,854	236,677

ST. LOUIS HOGS IN JANUARY

Receipts, weights and range of top prices for hogs at National Stock Yards, Ill., for Jan., 1936, with comparisons, reported by H. L. Sparks & Co.

	Jan., 1936.	Jan., 1935.
Receipts, No.	277,642	247,970
Average weight, lbs.	218	211
Top prices:		
Highest	\$10.00	\$8.30
Lowest	9.65	7.70
Average cost	9.72	7.62

Quality of hogs is improving right along. A few more heavies are showing up in the runs. Pigs are scarcer.

RECEIPTS AT CHIEF CENTERS

Week ended Feb. 1, 1936:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Feb. 1, 1935.	196,000	359,000	315,000
Previous week	217,000	380,000	302,000
1935	209,000	368,000	304,000
1934	177,000	622,000	255,000
1933	159,000	567,000	303,000

At 11 markets:

	Cattle.	Hogs.	Sheep.
Week ended Feb. 1, 1936.	301,000		
Previous week	314,000		
1935	312,000		
1934	340,000		
1933	471,000		
1932	572,000		

At 7 markets:

	Cattle.	Hogs.	Sheep.
Week ended Feb. 1, 1936.	141,000	257,000	208,000
Previous week	135,000	273,000	210,000
1935	149,000	271,000	233,000
1934	140,000	476,000	186,000
1933	118,000	420,000	223,000
1932	118,000	520,000	275,000

NEW YORK LIVESTOCK

Receipts week ended Feb. 1, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	5,495	8,683	6,803	36,523
Central Union	1,663	957	13,789	
New York	149	2,677	15,290	12,011
Total	7,307	12,317	22,093	62,323
Previous week	4,988	10,584	19,540	50,902
Two weeks ago	6,213	16,252	20,440	52,920

PACIFIC COAST LIVESTOCK

Receipts five days ended Jan. 31, 1936:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	6,076	1,326	588	2,355
San Francisco	1,900	50	1,850	800
Portland	1,850	300	3,700	2,375
DIRECTS—Los Angeles: Cattle, 75 cars; hogs, 88 cars; sheep, 80 cars. San Francisco: Cattle, 100 head; calves, 150 head; hogs, 2,350 head; sheep, 1,500 head.				

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

NEW YORK PHILA. BOSTON.

Week ending Feb. 1, 1936.	9,023	2,628	2,479
Week previous	9,580	2,263	2,407
Same week year ago	8,054	1,921	1,959
Week ending Feb. 1, 1936.	1,629	1,058	2,179
Week previous	2,331½	1,328	2,135
Same week year ago	1,248	1,319	1,604
Week ending Feb. 1, 1936.	210½	200	40
Week previous	252½	327	10
Same week year ago	253½	260	27
Week ending Feb. 1, 1936.	11,022	1,533	428
Week previous	10,796	2,156	591
Same week year ago	9,739	1,832	672
Week ending Feb. 1, 1936.	34,829	11,599	17,634
Week previous	29,352	9,172	15,826
Same week year ago	37,649	14,257	18,471
Week ending Feb. 1, 1936.	7,028	2,328	1,395
Week previous	5,939	2,406	1,037
Same week year ago	1,435	535	314
Week ending Feb. 1, 1936.	1,810,268	613,874	292,870
Week previous	2,337,197	547,719	378,878
Same week year ago	2,043,526	434,783	320,709
Week ending Feb. 1, 1936.	384,545
Week previous	316,294
Same week year ago	784,709

LOCAL SLAUGHTERS.

Week ending Feb. 1, 1936.	9,202	2,087
Week previous	7,457	1,916
Same week year ago	9,571	2,238
Week ending Feb. 1, 1936.	12,983	1,920
Week previous	13,244	2,267

Week ending Feb. 1, 1936.	16,484	3,354
Week previous	41,370	15,871
Same week year ago	38,606	13,964
Week ending Feb. 1, 1936.	41,656	16,421
Week previous	75,033	4,125

Same week year ago	49,850	4,921
Week previous	67,171	4,837
Same week year ago	49,850	4,921

LIVE STOCK BUYER...

H. L. SPARKS & CO.

National Stock Yards, Illinois Telephone: Bridge 6261 or L. D. 518
Springfield, Mo. Telephone 3339

Week ending February 8, 1936

Oldest and Largest Buyers Exclusive

KENNETH MURRAY

1936

Order Buyer of Live Stock

L. H. McMURRAY

Indianapolis, Indiana

Page 37

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, February 1, 1936, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	4,178	2,610	9,856
Swift & Co.	4,133	2,550	12,116
Morris & Co.	1,791	—	4,530
Wilson & Co.	4,862	1,810	10,070
Anglo-Amer. Prov. Co.	686	—	—
G. H. Hammond Co.	2,432	—	—
Shippers	10,470	17,295	13,597
Others	9,502	25,535	6,784

Brennan Packing Co., 2,634 hogs; Western Packing Co., Inc., 1,861 hogs; Agar Packing Co., 4,946 hogs.

Total: 38,054 cattle; 6,258 calves; 50,241 hogs; 56,953 sheep.

Not including 107 cattle, 979 calves, 30,406 hogs and 10,855 sheep bought direct.

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,336	902	2,404	3,541
Cudahy Pkg. Co.	4,486	1,117	1,131	4,757
Morris & Co.	1,608	597	—	1,810
Swift & Co.	2,046	888	3,900	3,314
Wilson & Co.	2,396	1,086	1,180	4,145
Kornblum & Son	954	—	—	—
Indpt. Pkg. Co.	—	232	—	—
Others	3,634	50	4,650	4,489

Total 15,480 4,640 13,336 22,217

Not including 29,764 hogs bought direct.

OMAHA.

	Cattle & calves.	Hogs.	Sheep.
Armour and Co.	3,842	6,749	6,403
Cudahy Pkg. Co.	5,417	5,443	9,920
Dold Pkg. Co.	831	4,362	—
Morris & Co.	1,940	26	2,900
Swift & Co.	5,368	3,928	8,606
Others	—	13,917	—

Eagle Pkg. Co., 20 cattle; Geo. Hoffmann Pkg. Co., 35 cattle; Greater Pkg. Co., 105 cattle; Lewis Pkg. Co., 563 cattle; Omaha Pkg. Co., 91 cattle; J. Reth & Sons, 12 cattle; So. Omaha Pkg. Co., 92 cattle; Lincoln Pkg. Co., 264 cattle; Sinclair Pkg. Co., 13 cattle; Wilson & Co., 316 cattle.

Total 18,539 cattle and calves, 34,425 hogs and 30,729 sheep.

Not including 1,790 sheep bought direct.

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,818	2,981	2,207	2,615
Swift & Co.	3,576	1,749	2,351	2,477
Morris & Co.	1,466	—	1,558	—
Hunter Pkg. Co.	1,566	1,198	1,797	651
Hell Pkg. Co.	—	—	2,185	—
Krey Pkg. Co.	—	1,564	—	—
Laclede Pkg. Co.	—	1,080	—	—
Shippers	3,426	4,860	26,624	712
Others	3,068	—	12,632	484

Total 14,920 10,788 51,143 6,339

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	2,280	668	9,097	15,654
Armour and Co.	2,547	616	7,435	7,661
Others	1,577	20	2,110	2,299

Total 6,404 1,304 18,642 25,614

SIOUX CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	3,635	221	6,779	3,730
Armour and Co.	3,476	249	6,435	5,678
Swift & Co.	3,013	176	3,531	6,386
Shippers	3,108	173	6,506	276
Others	332	7	58	11

Total 13,564 826 23,309 19,721

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,289	3,431	7,788	7,626
Cudahy Pkg. Co.	849	1,302	—	—
Swift & Co.	4,735	4,944	11,064	10,556
United Pkg. Co.	2,028	383	—	—
Others	1,002	300	6,854	1,748

Total 11,903 10,300 25,646 19,830

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,826	7,200	10,663	1,980
Armour and Co., Mil.	613	3,637	—	—
R. Gumz & Co.	21	7	26	—
Shippers	62	15	71	7
Others	590	526	55	230

Total 2,912 11,475 10,789 2,243

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,741	897	1,468	5,342
Jacob Dold Pkg. Co.	606	66	922	58
Wichita D. B. Co.	22	—	—	—
Dunn-Osterba Co.	92	—	—	—
F. W. Dold & Son.	136	—	302	—
Sunflower Pkg. Co.	33	—	165	—
Sowest Beef Co.	23	—	—	—

Total 2,653 963 2,857 5,400

Not including 779 hogs bought direct.

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,975	1,438	2,730	680
Wilson & Co.	2,392	1,589	2,714	679
Others	251	10	504	9

Total 5,618 3,037 5,948 1,368

FORT WORTH.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,825	1,404	3,509	1,624
Swift & Co.	3,182	1,882	4,241	1,691
Blue Bonnett Co.	60	11	168	—
Rosenthal Pkg. Co.	34	4	72	—
Others	155	15	300	—

Total 7,785 3,316 8,290 3,315

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,052	102	3,580	13,483
Swift & Co.	791	150	2,461	6,538
Others	1,557	263	2,024	7,872

Total 3,400 635 8,005 27,893

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall & Son	19	—	271	—
Ideal Pkg. Co.	54	13	258	—
E. Kahn's Sons Co.	1,065	340	5,452	112
Lohrey Pkg. Co.	5	—	104	—
H. H. Meyer Pkg. Co.	23	—	2,421	—
J. S. Schreiber & Son	102	133	—	52
J. F. Schroth & Co.	16	—	2,155	—
J. F. Stegner & Co.	240	171	—	—
Shippers	246	260	1,335	782
Others	1,620	696	280	373

Total 3,564 1,644 12,205 1,590

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	2,010	736	9,815	2,785
Armour and Co.	1,119	111	1,944	75
Hilgemeyer Bros.	5	—	1,130	—
Stamps Bros.	—	—	121	—
Schlesinger & Co.	20	—	103	—
Meier Pkg. Co.	97	—	204	—
Indiana Provision Co.	71	19	136	3
Art Wahnitz	16	59	—	64
Maass Hartman Co.	49	—	5,520	—
Shippers	2,743	1,579	11,297	14,266
Others	385	44	137	41

Total 6,515 2,548 24,907 17,234

RECAPITULATION.

CATTLE.

	Week ended	Previous week	Cor.	Prev.
Feb. 1.	28,558	25,078	28,558	50,451
1935	25,078	23,594	33,504	51,846
1934	29,807	28,930	30,594	60,976
1933	28,700	16,700	16,700	40,700
1932	22,940	22,940	22,940	51,155

HOG RECEIPTS, WEIGHTS AND PRICES.

	No. Avg.	—Prices
Rec'd. Wgt.	87,040	\$10.05
1935	75,457	10.15
1934	102,894	10.24
1933	80,124	7.70
1932	132,130	4.50
1931	167,023	3.90
1930	214,182	4.35
1929	136,088	3.90
1928	201,634	8.10

Total 116,100 230 \$ 5.70 \$ 5.20

CATTLE.

	Cattle.	Calves.	Hogs.	Sheep.
Chicago	59,241			

Sheep.	
37	19,425
32	13,337
44	7,002
43	14,728
29	6,291
30	3,000

cattle, 623

Sheep.	
77	4,728
96	1,811
89	843
13	3,462
25	2,108
90	500

50	13,832
22	14,264
87	30,012
63	11,801

Jan. 31.

1.	Loss.
..	36,364
..	24,208
..	41,851
..	58,773

ESTOCK.

ep. Lambs.	
..35	\$10.35
..25	10.55
..00	8.45
..85	8.90
..06	5.75
..75	6.35
..50	7.85

.25 \$ 7.50

ERS.

s. Sheep.	
65	50.451
64	51.846
63	69.976
00	40.700
88	47.354
00	57.165

PRICES.

—Prices—	
op. Avg.	
..40	\$10.05
..70	10.15
..00	7.70
..50	3.75
..60	3.30
..35	3.90
..10	7.30

.70 \$ 5.20

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Rail and Truck Traffic

News and Information for Packer Transportation Departments

CLAIMS FOR DAMAGED MEAT

Is the railroad responsible and required to make reparation for deterioration of meat in transit? A packer writes:

Editor THE NATIONAL PROVISIONER:

The situation of claims against railroads for loss and damage to livestock was discussed in THE NATIONAL PROVISIONER of January 4. Can the packer sue and collect for damage to meat in transit if carcasses can be shown to have been in good condition at time of shipment and were sticky and smeary when delivered at destination?

As in case of live animals, the Interstate Commerce Commission does not have jurisdiction over loss and damage claims on meat.

Carcass meats, if properly handled prior to loading, and loaded and distributed in a car which was efficiently cleaned and pre-cooled and re-iced at reasonable intervals enroute should arrive in good condition.

Proof of Good Condition

If carcasses were shipped from a plant having federal inspection the owner should be able to prove meat was in good condition at time of shipment. His own operating records will constitute the best record of cleaning and pre-cooling the car. His loading foreman can testify as to the proper hanging and spacing on rails.

If all these reports show everything in proper order, yet the shipment arrived at destination with carcasses "sticky" or "smeary," a claim should be filed against the initial carrier.

The assumption of proof and measure of damage on meat differs somewhat from livestock, but principle is identical in that it is up to the carrier to prove its record was O. K. So many elements may enter into such losses that only a full investigation will disclose the probable cause. Among more common causes are:

- Failure of the carrier to follow icing instructions as to re-icing station; percentage of salt; proper distribution of salt; tamping down of ice in bunkers and failure to use ice of proper size.
- Improperly insulated refrigerator cars.
- Car doors not tightly closed or improperly padded.

Faulty Handling by Shippers

Some more common possible causes of such damage which might arise due to faulty handling by the shipper are as follows:

1. Improper cleaning and insufficient pre-cooling of car.

2. Permitting doors to remain open too long while awaiting loading, or after loading.

3. At some plants, failure to use "aprons" on loading platform.

4. Permitting the carcasses to hang too long on outdoor loading rails exposed to outside temperature.

5. Improper hanging and spacing on beef rails in car.

6. Failure to use enough salt to pull down the car temperature.

7. Failure to use ice of proper size.

8. Loading unchilled products on floor of car under the carcasses.

9. Failure to check over car to locate any defective door pads, water-logged insulation.

KINDS OF LIVESTOCK KILLED

Classification of livestock slaughtered under federal inspection in the United States during December:

	Cattle	Hogs	Sheep and lambs (000 omitted)
--	--------	------	-------------------------------

NUMBER.	Wt. Lbs.	Cost Per Cwt.	Wt. Lbs.	Cost Per Cwt.	Wt. Lbs.	Cost Per Cwt.
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1935	317	537	37	1,342	1,516	16	1,242	127
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Nov. 3	600	39	1,217	1,191	14	1,257	150
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10-yr. Dec.	376	24	2,291	2,490	19	1,153	81
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PER CENT.						
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Dec. 1935	55.57	60.26	4.17	46.00	52.74	.57	90.72	9.27
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Nov. 1935	33.14	62.78	4.08	50.23	49.18	.59	89.36	10.64
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10-yr. Dec.	45.72	51.02	3.26	47.73	51.87	.40	93.44	6.56
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	Wt. Lbs.	Cost Per Cwt.	Wt. Lbs.	Cost Per Cwt.	Wt. Lbs.	Cost Per Cwt.
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FOR FLAVOR APPEAL



PROFITABLE SPECIALTIES

Wider and wider each year grows the demand for Chili-flavored canned products. The definite and substantial call for this distinctive flavor cannot be satisfied with other meat products. It represents added volume for you without decreasing other items.

CHILI CON CARNE, with a thoroly established market, is the largest seller and "belongs" in every packer's list of canned goods. In recent years sales of high quality packs have increased tremendously.

TAMALES is another popular item among Chili-flavored canned goods. There is a particularly favorable consumer acceptance of the better flavored brands especially when wrapped in corn husks giving that "Genuine Tamale Tang."

Are you featuring Chili-flavored items and profiting by their popularity? Our blends of Chili Powders are based on long experience in supplying manufacturers . . . your assurance of proven seasoning.

A Quality for Every Need

Write for formulas, samples and information. Quick shipment from Los Angeles or Chicago. Also distributed by

E. W. CARLBERG CO.
215 Pershing Rd. Kansas City, Mo.

S. HOLST-KNUDSEN
105 Hudson St. New York City

USED EXTENSIVELY BY I.A.M.P. MEMBERS

Chili Powders

K Special: X5
Fey. Mexican:
No. 1 Mexican:

Chili Peppers

SS, CS
Fey. Mexican:
No. 1 Mexican:

CHILI PRODUCTS CORPORATION LTD

1841 EAST 50TH STREET
LOS ANGELES, CALIF.

Chicago, Ill. 160 E. Illinois St.

STANDARDIZED QUALITY

PROPER SOYA PRODUCTS

Vital Parts of Good Dog Food!

Shellabarger's Soya Flours and Grits add valuable alkaline ingredients, plus highly digestible proteins. They increase the quality, food value and nutritive value of dog foods.

Our products are processed by an exclusive patented method which we believe to be the finest of its kind. This process produces a thoroughly edible soya food that helps greatly to produce a dog food that sells and produces profit.

SHELLABARGER GRAIN PRODUCTS CO.



Decatur, Illinois

Samples for test purposes gladly sent. No charge or obligation. Write

BELLEVUE STRATFORD

CLAUDE H. BENNETT, General Manager

In the heart of Philadelphia... socially, commercially and geographically.

Rates begin at \$3.50



Booking Offices
New York: 11 W. 42nd St.
Longacre 5-4500

Pittsburgh: Standard Life Bldg.
Court 1488

Up and down the

MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Feb. 8, 1896.)

Indianapolis packinghouses have curtailed operations, owing to difficulty in getting hogs.

Because the weather has an important influence on the purchase and sale of meat on the market, the New York weather bureau has made arrangements to provide telegraph and telephone companies with information to pass on to their customers.

George Sunderland, for 10 years head hog buyer for Armour, later in charge of the Armour-Cudahy house at Omaha, then assistant superintendent under Michael Cudahy and superintendent when the latter severed his connection, died after a long illness.

Deerfoot Farm Co., Southboro, Mass., is erecting a new building, increasing the size of its packing plant.

Idaho Packing Co., Idaho Falls, Ida., has begun operations.

Indianapolis Abattoir Co., Indianapolis, Ind., planned plant enlargement, at a cost of \$50,000.

Pat Cudahy sailed for the West Indies.

Construction of the freezing and packing plant of Trescott Packing Co., Goble, Ore., is progressing and it is expected to be ready for operation by May 1.

Meat Packing 25 Years Ago

(From The National Provisioner, Feb. 11, 1911.)

Last week was low value week for livestock at Chicago. Cattle averaged \$6, the lowest in a year; hogs touched \$7.57, lowest in two months and lambs at \$5.80, lowest this winter.

At Chicago pork loins were quoted at 12½c per pound, leaf lard at 10½c, fresh hams 13½c and green bellies 15c. Average price of hogs for the week ended February 4 was \$7.57. At New York, choice native dressed beef was quoted at 10@10½c, choice western dressed 9½@10¼c; western fresh pork loins 12@13c, city 15c, smoked hams 10-lb. av. 14½c, bacon 16½@17c.

Reciprocal trade agreements with Canada were urged on Congress by President Taft. Agreements provided for a duty of 1¼c per lb. on all fresh and cured meats, which is a reduction in U. S. duties of 1½c and 25 per cent ad valorem, and Canadian duties of 2c and 3c per pound.

Oscar F. Mayer & Brothers, Chicago, has been incorporated with \$300,000 capital stock, and will establish a packing and canning plant.

A new packing plant to cost \$125,000 is to be erected at Sioux City, Iowa, by the Sioux City Packing Co., replacing a smaller one destroyed by fire.

Natchez Packing Co., Natchez, Miss., which opened a new and modern plant recently devoted primarily to pork packing, has increased its capital stock from \$75,000 to \$100,000.

CHICAGO NEWS OF TODAY

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 20,682 cattle, 3,228 calves, 21,470 hogs and 29,474 sheep.

Hogs reached a top of \$10.85 at Chicago on February 5. Receipts were sharply curtailed by storms and severe low temperatures.

J. B. Stentz, treasurer, and Harry W. Davis, traffic manager, John Morrell & Co., Ottumwa, Ia., were Chicago visitors this week.

Victor Niethammer, president, Casper Packing Co., Casper, Wyo., was a visitor in Chicago this week on his re-

turn from a trip East. Mr. Neithammer says his company has been able to get all the hogs needed in the territory surrounding Casper but because of high prices and processing taxes, returns were not all that could be desired. Along with other packers, he looks forward to improvement resulting from removal of processing tax and prices more nearly within reach of the buyer.

W. B. Smith, general manager, the Theurer-Norton Provision Co., Cleveland, O., visited in Chicago this week.

O. R. Gurney, Kingan & Co., Indianapolis, Ind., was a visitor in Chicago recently.

Edward C. (Ted) Keefe, secretary, Keefe-Le Sturgeon Co., Arkansas City, Kans., was a visitor in Chicago this week.

Don Smith has been appointed manager of the canned meat department of Wilson & Co. to succeed H. E. Welhener, deceased.

Part of the can production facilities of Armour and Company at Chicago have been purchased by Continental Can Co., according to a recent announcement.

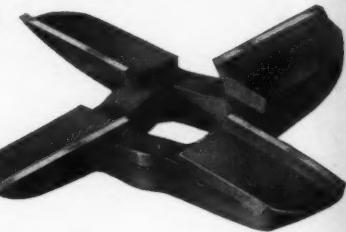
M. R. Lilienthal, tallow and grease broker, and his wife left this week for



PACKER'S MODERN OFFICES NEED NO VAULT.

New offices of John Morrell & Co. at Sioux Falls, S. D., plant are equipped with safes and fireproof cabinets, so no vault is needed. Ceilings are sound-proofed, controlled ventilation installed, lighting improved. Floor above has panelled lounge for male employees, equipped with leather arm-chairs, fireplace and broad windows. There is a similar lounge for women.

C. D. Plates and C. D. Cut-More Knives for Superior Service



The O. K. Knife with changeable Double Edged blades, for twenty years a standard equipment with all the large packers and most of the leading scusagemakers in the country now have proved their superiority. The New C. D. Cut-more changeable blades fit in all O. K. Holders. The C. D. Cut-more solid knives are guaranteed to outlast any other make or style of knives.

• Send for price and circular regarding the O. K. and C. D. CUT-MORE BLADES and C. D. ANGLE-HOLE REVERSIBLE PLATES.

The Specialty Mfrs. Sales Co., 2021 Grace St., Chicago, Ill.

Forbes

A well-known name in sausage seasoning
FAMOUS FOR QUALITY FOR 83 YEARS
JAS. H. FORBES TEA & COFFEE CO.
SALES OFFICES: 908-926 CLARK AVE.
602 Merchants National Bank Bldg., Kansas City, Mo.;
J. Grosjean, Niagara Frontier Food Terminal, Buffalo, N. Y.
Omaha, Nebr.;
ST. LOUIS, MO.

FORBES SPICES
add the touch that means so much

F. C. ROGERS, INC.

NINTH AND NOBLE STREETS
PHILADELPHIA

BROKER PACKINGHOUSE PRODUCTS

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange

A PROFITABLE ITEM

to add
to your
sales list

Packers in the East have enjoyed large profits from this item for many years.
DISTRIBUTORS WANTED in all states except N. J., N. Y., and Penna.

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Trenton, N. J.

THE CUDAHY PACKING CO.

Importers and Exporters of

Selected Sausage Casings

221 North La Salle Street

Chicago, U. S. A.

TO SELL YOUR PRODUCTS

in Great Britain

communicate with

STOKES & DALTON, LTD.
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USE CHICOPEE CHEESECLOTH FOR ALL MEAT PRODUCTS

• A quality and economy wrap, put up to your specifications. This cheesecloth is made completely in our own modern mills from selected raw cotton to finished material.

Write for samples and prices.

222 W. Adams St.
Chicago, Ill.

CHICOPEE SALES CORP.

40 Worth Street
New York, N. Y.

a cruise to the West Indies and points in South America and the Canal Zone. They will return to Chicago about March 1.

Kenneth E. Wolcott has been appointed Chicago representative of the Niagara Blower Co., manufacturers of air engineering equipment, with offices at 37 W. Van Buren st. Mr. Wolcott is an engineer with many years of experience in meat industry refrigeration and air conditioning.

H. E. WELHENER DIES

H. E. Welhener, associated with Wilson & Co. and its predecessor for 33 years, died at his home in Chicago on January 26, after a brief illness at the age of 50 years. Entering the employ of the S. & S. company at Kansas City in 1903 in the capacity of clerk he served successively in the operating, car route and oil refinery divisions of that company and Wilson & Co. In 1915 he entered the export division of the company where he remained for 14 years when he was appointed to head the company's product experimentation division. Three years later he was made manager of the canned meat division of the Wilson company. He held this position at the time of his death.

Mr. Welhener was widely known throughout the Wilson organization as well as to its many patrons in this country and abroad. He served as a lecturer on marketing in the campus course of the Institute of Meat Packing at the University of Chicago and was master of ceremonies at each of the annual parties given by Thomas E. Wilson to 4-H club prize winners, among whom he made many lasting friendships.

Surviving are Mrs. Welhener, a son and daughter, two sisters and three brothers, one of whom Carl F. Welhener, has been associated with the meat packing industry for many years. Funeral services were held on January 29, with interment at Cedar Park.



NEW YORK NEWS NOTES

C. A. Payne, soap department, Chicago, and Arthur Tuverson, beef grading department, Omaha, both with Swift & Company, were visitors to New York last week.

H. J. Koenig, production personnel department, Armour and Company, Chicago, spent several days in New York last week and also visited at the plant of the New York Butchers Dressed Meat Co.

James R. Tomlin, small stock inspector, Wilson & Co., New York, has been transferred to Atlanta, Georgia, to handle similar work at that point.

The sales department of Adolf Gobel, Inc. gave a testimonial dinner, February first, at the Hollywood restaurant in honor of Leroy J. Waldeck, sales manager. Among those present were president V. D. Skipworth; John Bates, director; E. A. Laier, superintendent, and other department heads.

The regular annual meeting of the New York Butchers Calfskin Association stockholders was held on January 29 at hotel Commodore. President O. E. Jahrsdorfer officiated as chairman and secretary Joseph Rossman read the minutes of the previous meeting which were adopted as read, notwithstanding considerable discussion. Three new directors were elected—Irving Tabak, Theodore Meyer and Benjamin Grunstein. The board of directors will meet at an early date to elect officers for the ensuing year and discuss association matters.

A reorganization plan for Adolf Gobel, Inc., Brooklyn, has been submitted to the federal court in Brooklyn. The court was informed that all creditors had agreed to the plan, which was formulated in accordance with Section 77-B. General creditors will be paid in full, and all obligations of George Kern, Inc., a subsidiary, also will be paid in full. Application for reorganization was made some months ago and has been expedited by elimination of the processing tax.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended February 1, 1936, were as follows: Meat—Brooklyn, 135 lbs.; Manhattan, 1,222 lbs.; Bronx, 255 lbs.; Queens, 110 lbs.; Richmond, 100 lbs.; total, 1,822 lbs. Fish—Manhattan, 19 lbs. Poultry—Manhattan, 12 lbs.

COUNTRYWIDE NEWS NOTES

Thomas J. Harlan, who has been spending some months in the United States, has returned to Karachi, India, where he is engaged in the buying, cleaning and export of sheep casings.

Russell L. White has been elected to the board of directors of Kingan & Co., to fill the vacancy created by the death of John R. Kinghan. Mr. White is engaged in the bakery business, with plants at Richmond, Dayton and St. Louis.

Henry J. Strauss has been chosen as New York representative of Columbus Packing Co., Columbus, Ohio, with offices at 410 W. 14th St. Mr. Strauss succeeds M. C. Brand, resigned.

International Salt Company, Scranton, Pa., announces the election of Hervey J. Osborn as first vice-president, Harry M. Griffiths as second vice-president, and John L. Ryon as vice-president and general sales manager.

J. B. Sedberry Co., manufacturers of crushers and grinders used by packers and renderers, has moved its general sales office from Utica, N. Y., to Franklin, Tenn.

Arbogast & Bastian Company, Allentown, Pa., slaughterers of cattle, hogs, sheep and lambs, are now operating new fresh casing cleaning system installed at their plant recently by Allbright-Nell Co.

C. N. Grew has been named assistant manager of the Brooklyn, N. Y., branch of John Morrell & Co. Grew will go to Brooklyn from the Mobile, Ala., branch where he has been manager for the past 6 years. Prior to that he was assistant manager of branches at the company headquarters in Ottumwa, Ia., for 3 years. He will be succeeded at Mobile by L. S. Sharpless who has been a salesman in the Southern city for 5 years.

SNYDER HEADS DURR

John M. Snyder, for many years treasurer and general manager of the C. A. Durr Packing Company, Utica, New York, has been elected to the presidency of that company. Affiliated with the meat industry for 38 years, Mr. Snyder has spent 23 of them with the Durr organization. He started with the late C. A. Durr in 1898 when the latter conducted a wholesale and retail market, and in 1906 joined Armour and Company as salesman and later branch house manager at Rome and at Utica.

In 1921 Mr. Snyder returned to the Durr organization, as treasurer and general manager of the C. A. Durr Packing Co., and held this position until his elevation to the presidency. In the past 15 years the company has expanded materially under his management, increasing its salesmen from 8 to 28 and plant employees to 300. Its trucks cover all of New York except Buffalo and New York City.

In building up the organization to its present high standards, Mr. Snyder has stood consistently for quality and service and on this foundation has developed an outstanding sales and delivery system. In addition to his company service he has been an active civic leader, serving two terms as head of the Utica chamber of commerce, as director of the local chapter of the Izaak Walton League and in many other local and state capacities.

At the recent meeting of company stockholders the following directors were elected: John M. Snyder, Clara Durr, George Norris, Margaret Durr Cono, and John F. Nash of Syracuse. The directors elected the following officers, in addition to Mr. Snyder: vice-president, Clara Durr; treasurer, Daniel M. Sweet; and secretary, John J. Harrison.





For the Retail Meat Dealer



Handling Complaints

Dealers Find Prevention Better Than Adjustment

AN OUNCE of prevention is worth a pound of explanation and tact in handling complaints in the retail meat store.

Every dealer must meet an occasional complaint or difficult situation. He can, and usually does, settle the matter to the satisfaction of the customer—but his own pocketbook suffers. Most complaints and consequent adjustments are avoidable. Care in pricing, for example, would have prevented the following situation.

A customer in a retail meat store pointed out a half-pound package of Canadian bacon, attracted by what she considered an unusually low price. The salesman took her money and then said, "I'm sorry but the price of Canadian bacon is 10 cents more than you have given me."

"But that's the price on the tag," the woman answered.

The salesman investigated and found that the tag on the Canadian bacon had been switched with that of the regular bacon. He reversed them to avoid further error, saying, "Mrs. Keen, that price was an error. It should have been 30 instead of 20 cents. We try to avoid these mistakes but they do slip in. Would you care for a package at 30 cents?"

Housewife Gets Her Price

The housewife insisted that she was entitled to buy at the tagged price and the salesman consented without further discussion. The situation was handled satisfactorily after it arose. However, the whole difficulty could have been avoided by a careful check on price tags.

A mistake in price quotations in an advertisement is likely to cause the same kind of a situation multiplied many-fold. For this reason, the dealer should carefully check all prices appearing in advertising material. To make concessions to each customer who asks for an under-priced item may wipe out the whole day's profits; to refuse to meet the advertised price may cost the good will of many buyers.

Complaints about short weights and short changing may usually be avoided. Customers should be encouraged to watch the weighing of meat.

For example, a meat retailer had several customers in his store and weighed a pound of round steak for one

of them, hastily but accurately. Because of his haste the housewife reweighed the meat on household scales which registered only 15 ounces because of bad adjustment. The customer told several of her friends about the dealer's "short weighing."

Short Change Complaints

Sometimes the retailer makes mistakes in changing money but more often the customer is at fault. Change should be counted slowly, making sure that the housewife follows the process. If the customer's attention wanders it is best to pause in counting. Complaints that children have been short-changed may be avoided by putting change in an envelope and furnishing an itemized bill for purchases.

Complaints about meat quality or condition are hard to foresee or prevent because so many factors are involved. The customer may honestly believe she was given poor meat when the fault lay in preparation and cooking.

Handling Quality Complaints

The dealer should meet a quality complaint by telling the customer that he regrets her dissatisfaction but that he will be glad to have her suggest a satisfactory remedy. The dealer should give her other meat if she wishes, charging only the difference in price. Chronic complainers require no less tactful treatment, even though the retailer may not wish to make adjustments with them.

Serious dissatisfaction is often caused among customers by clothing damage

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats, in mostly cash and carry stores.

NEW YORK, CHICAGO.

	Jan. 15, 1936.	Jan. 15, 1936.	Jan. 15, 1934.	Jan. 15, 1936.	Jan. 15, 1935.	Jan. 15, 1934.
Beef:						
Porterhouse steak	.46	.45	.35	.41	.37	.31
Sirloin steak	.41	.37	.28	.37	.25	
Skirt steak	.38	.34	.27	.37	.21	
Rib roast, 1st 6 cuts	.35	.29	.25	.30	.26	.20
Chuck roast	.25	.20	.16	.24	.19	.14
Plate beef	.16	.12	.9	.15	.11	.9
Lamb:						
Legs	.28	.24	.20	.28	.25	.19
Loin chops	.40	.40	.33	.36	.36	.30
Rib chops	.34	.34	.27	.34	.32	.25
Stewing	.13	.11	.9	.14	.13	.11
Pork:						
Cheeks, center cuts	.34	.30	.23	.31	.31	.20
Bacon, strips	.41	.32	.22	.39	.31	.20
Bacon, sliced	.44	.36	.27	.46	.36	.26
Hams, whole	.35	.24	.19	.31	.23	.17
Picnics, smoked	.25	.14	.12	.24	.16	.11
Lard	.21	.18	.11	.16	.17	.9
Veal:						
Cutlets	.44	.39	.34	.38	.32	.28
Loin chops	.37	.32	.27	.34	.27	.24
Rib chops	.32	.27	.22	.28	.24	.20
Stewing (breast)	.18	.14	.10	.16	.12	.10

incurred in a store. Aisles should be kept clear of obstructions; doors, counters and walls should be kept free of protruding nails, wires, etc.

Complaints on stock shortages cannot be entirely eliminated for some customers want to find every possible product in the store at all times. Shortages of regular items should be noted when they occur and replacements ordered immediately.

The meat dealer should learn how to handle unavoidable complaints in a satisfactory manner. Inability to meet and prevent complaints has often caused a distinct decline in business in retail meat stores.

MEAT EDUCATION EFFORTS

A national meat poster contest, open to high school students and designed to attract nation-wide attention to the value of meat in the diet, has just been launched by the National Live Stock and Meat Board. Rules and regulations of this contest have been sent to high school teachers throughout the United States. Winners in the board's poster contest will be awarded scholarships and cash prizes.

Students competing in the contest are invited to make any kind of a poster they desire, according to the board's announcement, so long as they show in one form or another the nutritive value or appetite appeal of meat. Each contestant must submit with the poster, a statement of 150 words or less on the subject, "Why I Need Meat." Artistic presentation, effectiveness, originality and theme are the points which will be considered in making the awards.

Coincident with the launching of the poster contest the Board announces its 13th National Meat Story Contest, open to high school students of home economics. In this contest, those participating are required to write an essay of not more than 1,000 words on one of four subjects. The subjects chosen for this year's contest are as follows: Meat—An Important Article of Diet; The Need for Meat in All Occupations; Meat—the Favorite Food Through the Ages; and Meat and Meat Cookery.

As in the case of the meat poster contest, the winners will receive scholarships and cash prizes. The stories will be scored on subject matter, method of presentation, and neatness. Popularity of the board's meat story contest is seen in the fact that interest has been increasing yearly. Last year a total of 12,269 students from 47 states entered the contest.



Seen in Retail Stores

New and Improved Products Made by Meat Packers

HAM—Canned in 1-lb. triangular tins for the small family by Swift & Company. Muscle at the center of the ham is processed and placed in this can which is specially designed to contain it.

CHICKEN CHOW MEIN—A complete Chinese dinner in a handy package which is distributed by Kingan & Co. An attractive box with a transparent window contains a can of chicken chow mein, a can of Chinese noodles and a small bottle of soy sauce.

LIVER SAUSAGE—By Roberts & Oake in sewed casings. Product is branded longitudinally so that every slice of the sausage is marked with the maker's name.

BREAKFAST LOAF—A breakfast in a can. Tidbits of choice pork are interspersed throughout a loaf of corn meal mush. To be sliced and fried. Made by Armour and Company.

MINCED HAM—A 12½-oz. portion of minced ham which is canned in a triangular tin by Swift & Company.

BEEF STEW—An attractively packaged product made by Chappel Bros. A well-designed label shows the stew cooked and ready to serve. A green label is used to identify the beef stew, while beef hash, meat fry and Dixie mix, other products in the line, have their own distinctively colored labels.

SMOKED TONGUE—By Armour and Company in Cellophane. A tongue which is nicely shaped to appeal to the customer. Ends are folded under and the tongue is wrapped in printed Cellophane.

CORN MEAL MUSH—Canned with bacon and butter by Armour and Company. An old favorite in an up-to-date package. Housewife takes the mush from the can, slices and fries it.

NEWS OF THE RETAILERS

Rein Visscher has purchased I. G. A. store, Holland, Mich.

Jacob Treur has opened second meat market, 1313 Portage st., Kalamazoo, Mich.

John Wood has purchased meat department of City market, Coldwater, Mich.

Arthur Spayde has added meat department to his grocery store, 14 Grove ave., Shelby, O.

George Sanders is new meat department manager, Cekuta's Food Market, 909 N. State, Girard, O.

New meat market has been opened by Maumee Valley Markets at 235 N. Main st., Bowling Green, O. William Applegate is manager.

Buehler Brothers Meat Market has been opened at Third and Court sts., Hamilton, O. Earl Garber is manager.

New meat markets are being opened in Minneapolis, Minn., by A. L. Holmes, 701 W. Broadway; and Mrs. Irene Heller, 1409 E. Franklin st.

Milwaukee, Wis., entrants into meat business are S. S. Loob, 1429 W. North ave., and Dan Volk, 1926 W. State st.

AMONG NEW YORK RETAILERS

The first of the social events scheduled for the various branches of the State Association of Retail Meat Dealers was the dinner-dance at the Hotel St. George last Sunday evening. This was sponsored by Brooklyn, Jamaica and South Brooklyn Branches and drew

an attendance of some seven hundred. In this number were included the members of these branches with their families and friends, representatives from Bronx, Eastern District, Washington Heights and Ye Olde New York Branches, Butchers Mutual Casualty Company, New York Butchers Calfskin Association, packers, wholesalers, renderers and supply houses. Congressman Emanuel Celler and Frank P. Burck, one of the old timers of Brooklyn Branch, who had left a sick bed to greet old friends, were especially welcomed.

Joseph Rossman was congratulated at the meeting of South Brooklyn Branch Tuesday of this week on his report on the decision of the Department of Markets. This referred to bacon in six-ounce packages which, according to the retailers, gave the impression of half-pound packages to the consumers.

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on February 5, 1936:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
FRESH BEEF:				
STEERS:				
(500-600 lbs.) prime				
Choice	14.00@16.00			
Good	11.50@14.00			
Medium	10.50@11.50			
Common	10.00@10.50			
STEERS:				
(600-700 lbs.) prime				
Choice	14.00@16.00			
Good	11.50@14.00			
Medium	10.50@11.50			
Common	10.00@10.50			
STEERS:				
(700 lbs. up) prime				
Choice	15.50@17.50	16.00@17.50	16.00@18.00	15.50@17.00
Good	13.00@15.50	12.50@15.50	12.50@15.50	12.50@14.50
COWS:				
Choice	10.50@11.00	11.00@11.50	11.00@12.00	11.00@12.00
Good	10.00@10.50	10.50@11.00	10.00@11.00	10.50@11.00
Medium	9.50@10.00	10.00@10.50	9.50@10.00	10.00@10.50
FRESH VEAL AND CALF:				
VEAL:				
(2) choice	16.50@17.50	17.50@19.00	19.00@20.00	17.00@18.00
Good	15.50@16.50	16.00@17.50	17.00@19.00	16.00@17.00
Medium	13.00@15.50	14.00@16.00	14.00@17.00	15.00@16.00
Common	11.00@13.00	12.00@14.00	12.00@14.00	14.00@15.00
CALF:				
(2) (3) good	14.00@15.00			
Medium	11.00@14.00			
Common	10.00@11.00			
FRESH LAMB AND MUTTON:				
LAMB:				
(38 lbs. down) choice	16.50@17.00	17.00@18.00	16.50@17.50	17.50@18.00
Good	16.00@16.50	16.50@17.00	16.00@17.00	17.00@17.50
Medium	15.00@16.00	15.50@16.50	15.50@16.00	16.50@17.00
Common	14.00@15.00	15.00@15.50	14.50@15.50	
LAMB:				
(39-45 lbs.) choice	16.50@17.00	16.50@17.50	16.00@17.00	17.50@18.00
Good	16.00@16.50	16.00@17.50	15.50@16.50	17.00@17.50
Medium	15.00@16.00	15.50@16.00	15.00@16.00	16.50@17.00
Common	14.00@15.00	15.00@15.50	14.50@15.00	
LAMB:				
(46-55 lbs.) choice	15.50@16.50	16.00@17.00	15.00@16.00	17.50@18.00
Good	15.00@15.50	15.50@16.00	14.50@15.50	17.00@17.50
MUTTON:				
(Ewe) (70 lbs. down) good	8.00@ 9.00	8.00@ 9.00	7.00@ 8.00	8.00@ 9.00
Medium	7.00@ 8.00	7.00@ 8.00	6.50@ 7.50	7.00@ 8.00
Common	6.50@ 7.00	6.50@ 7.00	6.00@ 6.50	6.50@ 7.00
FRESH PORK CUTS:				
LOINS:				
8-10 lbs. avg.	18.50@20.00	18.00@19.00	18.50@20.00	18.00@19.50
10-12 lbs. avg.	18.50@20.00	18.00@19.00	18.50@20.00	18.00@19.00
12-15 lbs. avg.	18.00@19.50	17.00@18.00	17.50@18.00	17.00@18.00
16-22 lbs. avg.	16.50@18.00	15.50@17.00	16.50@17.00	16.00@17.50
SHOULDER: N. Y. Style: Skinned:				
8-12 lbs. avg.	15.50@16.50			
PICNICS:				
6-8 lbs. avg.		16.00@17.00		
BUTTS: Boston Style:				
4-8 lbs. avg.	17.50@19.50		18.00@19.00	18.00@19.00

(1) Includes heifer 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago.
(3) Includes sides at Boston and Philadelphia.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef.

	Week ended	Cor. week,
Prime native steers—	Feb. 5, 1936.	1935.
400-600	19 1/2 @ 20 1/2	19 @ 20
600-800	19 1/2 @ 20 1/2	18 @ 19
800-1000	19 1/2 @ 20 1/2	19 @ 20
Good native steers—		
400-600	17 @ 17 1/2	16 @ 17
600-800	17 @ 17 1/2	17 @ 18
800-1000	16 1/2 @ 17 1/2	17 @ 18
Medium steers—		
400-600	13 @ 13 1/2	14 1/2 @ 15 1/2
600-800	13 1/2 @ 14 1/2	16 @ 17
800-1000	14 1/2 @ 15	16 @ 17
Heifers, good, 400-600	14 @ 14 1/2	15 @ 16
Cows, 400-600	9 1/2 @ 12	8 1/2 @ 11
Hind quarters, choice	@ 25	@ 24
Fore quarters, choice	@ 16	@ 15

Beef Cuts.

	unquoted	unquoted
Steer loins, prime	@ 35	@ 38
Steer loins, No. 1	@ 28	@ 35
Steer short loins, prime	unquoted	unquoted
Steer short loins, No. 1	@ 48	@ 53
Steer short loins, No. 2	@ 37	@ 48
Steer loin ends (hips)	@ 22	@ 23
Steer loin ends, No. 2	@ 20	@ 21
Cow loins	@ 16	@ 20
Cow short loins	@ 19	@ 23
Cow loin ends (hips)	@ 14	@ 15
Steer ribs, prime	unquoted	unquoted
Steer ribs, No. 1	@ 26	@ 27
Steer ribs, No. 2	@ 21	@ 25
Cow ribs, No. 2	@ 13	@ 16
Cow ribs, No. 3	@ 10 1/2	@ 9 1/2
Steer rounds, prime	unquoted	unquoted
Steer rounds, No. 1	@ 13 1/2	@ 13 1/2
Steer rounds, No. 2	@ 13	@ 15
Steer chuck, prime	unquoted	unquoted
Steer chuck, No. 1	@ 13	@ 13
Steer chuck, No. 2	@ 12	@ 12 1/2
Cow rounds	@ 11 1/2	@ 10 1/2
Cow chuck	@ 10 1/2	@ 8 1/2
Steer plates	@ 11	@ 10 1/2
Medium plates	@ 11	@ 10 1/2
Briskets, No. 1	@ 15	@ 14
Steer navel ends	@ 9 1/2	@ 8 1/2
Cow navel ends	@ 8 1/2	@ 7
For shanks	@ 9	@ 8 1/2
Hind shanks	@ 6	@ 5
Strip loins, No. 1, bms.	@ 45	@ 60
Strip loins, No. 2	@ 35	@ 50
Sirloin butts, No. 1	@ 23	@ 30
Sirloin butts, No. 2	@ 17	@ 20
Beef tenderloins, No. 1	@ 65	@ 80
Beef tenderloins, No. 2	@ 60	@ 55
Rump steaks	@ 13	@ 20
Flank steaks	@ 20	@ 20
Shoulder clods	@ 12 1/2	@ 11
Hanging tenderloins	@ 12	@ 19
Insides, green, 6@8 lbs.	@ 14 1/2	@ 13
Outsides, green, 5@6 lbs.	@ 13 1/2	@ 12 1/2
Knuckles, green, 5@6 lbs.	@ 14	@ 12

Beef Products.

Brains (per lb.)	8 @ 10	@ 7
Hearts	9 @ 9 1/2	@ 9
Tongues	@ 18	@ 16
Sweetbreads	10 @ 19 1/2	@ 30
Ox-tail, per lb.	@ 12	@ 10
Fresh tripe, plain	@ 10	@ 4
Fresh tripe, H. C.	@ 12 1/2	@ 8
Livers	18 @ 20	15 @ 20
Kidneys, per lb.	10 @ 11	@ 8

Veal.

Choice carcass	17 @ 18	14 @ 15
Good carcass	15 @ 16	12 @ 13
Good saddles	18 @ 21	14 @ 17
Good racks	16 @ 17	11 @ 13
Medium racks	@ 14	@ 10

Veal Products.

Brains, each	@ 11	@ 10
Sweetbreads	@ 35	@ 40
Calf livers	@ 45	@ 40

Lamb.

Choice lambs	@ 18	@ 17
Medium lambs	@ 17	@ 15
Choice saddles	@ 21	@ 19
Medium saddles	@ 19	@ 15
Choice racks	@ 15	@ 14
Medium racks	@ 14	@ 14
Lamb fries, per lb.	@ 25	@ 26
Lamb tongues, per lb.	@ 15	@ 12
Lamb kidneys, per lb.	@ 20	@ 20

Mutton.

Heavy sheep	@ 6	@ 8
Light sheep	@ 9	@ 10
Heavy saddles	@ 9	@ 11
Light saddles	@ 11	@ 13
Heavy forces	@ 5	@ 5
Light forces	@ 9	@ 7
Mutton legs	@ 13	@ 13
Mutton loins	@ 8	@ 10
Mutton stew	@ 7	@ 7
Sheep tongues, per lb.	@ 12 1/2	@ 12
Sheep heads, each	@ 11	@ 10

Fresh Pork, Etc.

Pork loins, 8@10 lbs. avg.	@ 20	@ 18
Picnics	@ 15 1/2	@ 13
Skinned shoulders	@ 16 1/2	@ 14
Trunked loins	@ 15	@ 14
Spare ribs	15	@ 16
Back fat	12	@ 13
Boston butts	@ 19	@ 17
Boneless butts, cellar trim, 2@4	@ 23	@ 20
Hocks	@ 11 1/2	@ 11
Tails	@ 13	@ 15
Neck bones	6 @ 6 1/2	@ 6
Slip bones	@ 14	@ 11
Blade bones	@ 13 1/2	@ 12
Pigs' feet	@ 5 1/2	@ 7
Kilos, per lb.	@ 9	@ 8
Livers	@ 10	@ 9
Brains	@ 12	@ 8
Ears	@ 8	@ 9
Snouts	@ 10 1/2	@ 12
Heads	@ 8	@ 8
Chitterlings	@ 6	

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)	
Pork sausage, in 1-lb. cartons	
Country style sausage, fresh in link	
Country style sausage, fresh in bulk	
Frankfurters in sheep casings	
Bologna in beef bungs, choice	
Bologna in beef middles, choice	
Liver sausage in beef rounds	
Smoked liver sausage in hog bungs	
Head cheese	
New England luncheon specialty	
Minced luncheon specialty, choice	
Tongue sausage	
Blood sausage	
Souse	
Polish sausage	

DRY SAUSAGE

Cervelat, choice, in hog bungs	
Thuringer cervelat	
Farmer	
Holsteiner	
B. C. salami, choice	
Milano salami, choice, in hog bungs	
B. C. salami, new condition	
Frisches, choice, in hog middles	
Groton style salami, choice	
Pepperoni	
Mortadella, new condition	
Capicola	
Italian style hams	
Virginia hams	

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	12	@ 12 1/2
Special lean pork trimmings	12	@ 19
Extra lean pork trimmings	12	@ 20 1/2
Pork cheek meat	12	@ 10
Pork hearts	12	@ 10
Pork livers	12	@ 10
Native boneless bull meat (heavy)	13	@ 13 1/2
Shank meat	12	@ 11 1/2
Boneless chuck	12	@ 11 1/2
Beef trimmings	9	@ 9
Dressed canners, 350 lbs. and up.	9	@ 9 1/2
Dressed cutter cows, 400 lbs. and up.	9	@ 10 1/2
Pork tongues, canner trim, S. P.	9	@ 12 1/2

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—	
Small tins, 2 to crate	\$6.50
Frankfurt style sausage, in sheep casings—	
Small tins, 2 to crate	\$7.50
Smoked link sausage, in hog casings—	
Small tins, 2 to crate	\$6.75

BARRELED PORK AND BEEF

Mess pork, regular		@ 30.00
Family back pork, 24 to 34 pieces		@ 30.50
Family back pork, 35 to 45 pieces		@ 29.00
Clear back pork, 40 to 50 pieces		@ 29.00
Clear plate pork, 25 to 35 pieces		@ 24.00
Lean pork		@ 23.00
Brisket pork		@ 20.00
Plate beef		@ 22.00
Extra plate beef, 200-lb. bbls.		@ 23.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.		\$18.75
Lamb tongue, short cut, 200-lb. bbl.		43.00
Regular tripe, 200-lb. bbl.		20.00
Honeycomb tripe, 200-lb. bbl.		23.00
Pocket honeycomb tripe, 200-lb. bbl.		26.00

DRY SALT MEATS

Clear bellies, 18@20 lbs.		@ 14 1/2
Rib bellies, 25@30 lbs.		@ 14
Fat backs, 10@12 lbs.		@ 10 1/2
Fat backs, 14@16 lbs.		@ 11
Regular plates		@ 11
Jowl butts		@ 9 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment paper		24 @ 24
Fancy skd. hams, 14@16 lbs., parchment paper		25 @ 25
Standard reg. hams, 14@16 lbs., plain		23 @ 24
Picnics, 4@8 lbs., short shan., plain		18 @ 18
Picnics, 4@8 lbs., long shan., plain		17 @ 18
Fancy bacon, 6@8 lbs., parchment paper		20 @ 20
Smoked bacon, 6@8 lbs., plain		18 @ 18
No. 1 beef ham sets, smoked		20 @ 20
Insides, 8@12 lbs.		27 @ 28
Outsides, 5@9 lbs.		25 @ 26
Knuckles, 5@9 lbs.		26 @ 27
Cooked hams, choice, skin on, fatted		37 @ 38
Cooked hams, choice, skinless, fatted		38 @ 39
Cooked picnics, skin on, fatted		37 @ 38
Cooked picnics, skinned, fatted		37 @ 38
Cooked loin roll, smoked		64 @ 64

LARD

Prime steam, cash, Bd. Trade		@ \$11.02 1/2
Prime steam, loose, Bd. Trade		@ 10.45
Refined lard, tierces, f.o.b. Chgo.		@ 12
Kettle rend., tierces, f.o.b. Chgo.		@ 12
Leaf, kettle rendered, tierces, f.o.b. Chicago		@ 12
Neutral, in tierces, f.o.b. Chicago		@ 12
Compound, veg., tierces, c.a.f.		@ 11

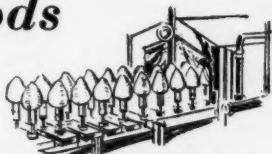
OLEO OIL AND STEARINE

Extra oleo oil		@ 11
Prime No. 2 oleo oil		

FIRE-ROASTING Protects the Pimiento



**Flavor.... a safeguard
for your sausages and
loaf goods**



YOUR CARE in the selection of only *fire-roasted* pimientos for your sausages and loaf goods is a definite assurance that the pimientos will add no flavor to your products except the true, piquant pimiento flavor.

Fire-roasting removes the tough, hard skins that grow on the pimientos, without danger of introducing any foreign substance into them. The whole pimiento is passed through a gas-fired oven, heated to an extremely high temperature. During the process the skins are blackened and charred, so that when they are washed, the skins flake off readily. No foreign substance is used in this process. Fire is a natural purifying process. Nothing is added when the pimientos are packed in the cans. They can impart only the true pimiento flavor to your sausages and loaf goods.

Since the fire-roasting process is expensive, requiring elaborate and costly equipment, not all pimientos are fire-roasted. In some cases the skins are burned and blistered by immersion into a bath of thick, very hot mineral oil, similar to that used for lubricating automobiles. Frequently this oil is absorbed by the pimientos and it is almost impossible to so thoroughly wash these oil-treated pimientos as to completely remove the oil. Even a trace may impart an objectionable flavor to your products.

The Pomona Products Company, packers of Sunshine Pimientos, are pioneers in this country in fire-roasting. Equipment sufficient for several plants has been scrapped to make way for new developments, many of which are fully patented. Only fire and water—nothing else—are used to remove the skins. When you use SUNSHINE brand you secure only the rich, red pimiento and its natural juices. SUNSHINE can help to make your sausage and meat loaves more tasty, more attractive, more colorful. Use them regularly. Your local distributor can supply you, or write us.

Sunshine FIRE ROASTED Pimientos



SUNSHINE PIMENTOS

are accepted by the Committee on Foods of the American Medical Association. They rank as high or higher than many foods recommended for introducing Vitamin A into the diet. They are also rich in Vitamin C. Approved by Good Housekeeping.



POMONA PRODUCTS COMPANY • GRIFFIN, GEORGIA

CURING MATERIALS

	Cwt.	Sacks.
Nitrite of soda (Chgo. warehouse stock):		
1 to 4 bbls. delivered in Chicago.....	\$9.40	
5 or more bbls. delivered in Chicago.....	9.25	
Salt-peter, 1 to 4 bbls. f.o.b. N. Y.:		
Dbl. refined granulated.....	6.25	6.15
Small crystals.....	7.25	7.15
Medium crystals.....	7.62 1/2	7.50
Large crystals.....	8.00	7.75
Dbl. refd. gran. nitrate of soda.....	8.62 1/2	8.25
Salt, per ton, in minimum car of \$0,000 lbs. only, f.o.b. Chicago:		
Granulated.....	\$ 6.996	
Medium, air dried.....	9.496	
Medium, kiln dried.....	10.996	
Rock.....	6.782	

Sugar—		
Raw, 96 basis, f.o.b. New Orleans.....	@3.35	
Second sugar, 90 basis.....	none	
Standard gran., f.o.b. refineries (2%).....	@4.75	
Packers' curing sugar, 100 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.25	
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%.....	@4.15	

SPICES

(Basis Chicago, original bbls., bags or bales.)		
Whole. Ground.		
Allspice Prime.....	15 1/2	17
Resifted.....	16	17 1/2
Chili Pepper, Fancy.....	..	23%
Chili Powder, Fancy.....	..	22 1/2
Cloves, Amboyna.....	22	26
Madagascar.....	16 1/2	19 1/2
Zanzibar.....	16 1/2	19 1/2
Ginger, Jamaica.....	17	19 1/2
African.....	12 1/2	17 1/2
Mace, Fancy Banda.....	65	70
East India.....	60	65
E. I. & W. I. Blend.....	..	60
Mustard Flour, Fancy.....	..	24
No. 1.....	..	15
Nutmeg, Fancy Banda.....	..	25
East India.....	..	21
E. I. & W. I. Blend.....	..	19
Paprika, Extra Fancy.....	..	23 1/2
Fancy.....	..	22 1/2
Hungarian.....	28	
Pepino Sweet Red Pepper.....	26 1/2	
Pepper, Cayenne.....	21	
Red Pepper, No. 1.....	16	
Pepper, Black Aleppy.....	9 1/2	
Black Pepper.....	11	
Black Telli Cherry.....	10 1/2	12 1/2
White Java Muntok.....	13	14 1/2
White Singapore.....	12 1/2	14
White Packers.....	..	13 1/2

SEEDS AND HERBS

Ground		
Whole. Sausage.		
Caraway Seed.....	11	12
Celery Seed, French.....	20	24
Cumin Seed.....	14 1/2	17
Coriander Morocco Branched.....	8	
Coriander Morocco Natural No. 1.....	6 1/2	8 1/2
Mustard Seed, Cal. Yellow.....	8 1/2	10 1/2
American.....	7 1/2	9 1/2
Marjoram, French.....	26	30
Oregano.....	11	14
Sage, Dalmatian Fancy.....	9	11
Dalmatian No. 1, Fancy.....	8 1/2	10 1/2

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)		
Beef Casings:		
Domestic rounds, 180 pack.....	@22	
Domestic rounds, 140 pack.....	@34	
Export rounds, wide.....	@42	
Export rounds, medium.....	@29	
Export rounds, narrow.....	@20	
No. 1 weasands.....	@14	
No. 2 weasands.....	@2	
No. 2 bungs.....	@9	
No. 2 burns.....	@5	
Middles regular.....	@35	
Middles, select, wide, 2@2 1/2 in. diam.....	@40	
Middles, select, extra wide, 2 1/2 in. and over.....	@70	
Dried bladders:		
12-15 in. wide, flat.....	.80	
10-12 in. wide, flat.....	.70	
8-10 in. wide, flat.....	.50	
6-8 in. wide, flat.....	.25	
Hog casings:		
Narrow, per 100 yds.....	2.45	
Narrow, special, per 100 yds.....	2.35	
Medium, regular.....	2.25	
Wide, per 100 yds.....	1.70	
Extra wide, per 100 yds.....	1.40	
Export bungs.....	.27	
Large prime bungs.....	.20	
Medium prime bungs.....	.13 1/2	
Small prime bungs.....	.09 1/2	
Middles, per set.....	.20	
Stomachs.....	.09	

COOPERAGE

Ash pork barrels, black hoops.....	\$1.40	@1.42 1/2
Ash pork barrels, galv. hoops.....	1.47 1/2	@1.50
Oak pork barrels, black hoops.....	1.30	@1.32 1/2
Oak pork barrels, galv. hoops.....	1.37 1/2	@1.40
White oak ham tierces.....	2.27 1/2	@2.30
Red oak lard tierces.....	2.02 1/2	@2.05
White oak lard tierces.....	2.12 1/2	@2.15

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, good, 1,100 lbs.....	\$ @ 9.35	
Steers, medium.....	9.10	
Cows, common and medium.....	5.25 @ 6.25	
Cows, cutter and low cutter.....	4.00 @ 5.00	

LIVE CALVES

Vealers, choice.....	\$13.00 @ 14.00	
Vealers, good.....	12.00 @ 13.00	

LIVE LAMBS

Lambs, choice.....	\$ @ 11.50	
Lambs, good.....	11.00	

LIVE HOGS

Hogs, 100-lb. avg., good and choice.....	\$ @ 10.60	
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DRESSED BEEF

CITY DRESSED.

Choice, native, heavy.....	19 1/2 @ 22	
Choice, native, light.....	19 @ 21	
Native, common to fair.....	16 @ 18	

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.....	18 @ 20	
Native choice yearlings, 440@600 lbs.....	17 @ 18	
Good to choice heifers.....	16 1/2 @ 17 1/2	
Good to choice cows.....	14 1/2 @ 15 1/2	
Common to fair cows.....	12 @ 13	
Fresh bologna bulls.....	12 @ 13	

BEEF CUTS

WESTERN.

No. 1 ribs.....	24 @ 26	26 @ 29
No. 2 ribs.....	21 @ 23	22 @ 25
No. 3 ribs.....	17 @ 20	18 @ 21
No. 2 loins.....	30 @ 32	32 @ 36
No. 3 loins.....	28 @ 28	28 @ 30
No. 1 hinds and ribs.....	22 @ 24	24 @ 26
No. 2 hinds and ribs.....	21 @ 22	22 @ 25
No. 1 rounds.....	17 @ 20	18 @ 21
No. 2 rounds.....	15 @ 16	17 @ 19
No. 3 rounds.....	14 @ 16	15 @ 17
Bologna.....	12 1/2 @ 13 1/2	
Rolls, reg. 6@8 lbs. avg.....	23	25
Tenderloins, 4@6 lbs. avg.....	18	20
Tenderloins, 5@6 lbs. avg.....	50	60
Shoulder clods.....	12 @ 14	14 @ 16

DRESSED VEAL

Good.....	18 1/2 @ 19 1/2	
Medium.....	17 1/2 @ 18 1/2	
Common.....	15 @ 17	

DRESSED SHEEP AND LAMBS

Lambs, prime to choice.....	19 @ 20	
Lambs, good.....	18 @ 19	
Lambs, medium.....	17 @ 18	
Sheep, good.....	10 @ 12	
Sheep, medium.....	8 @ 10	

DRESSED HOGS

Hogs, good to choice.....	\$15.50 @ 16.25	
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FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs. avg.....	17 1/2 @ 18	
Pork tenderloins, fresh.....	35 @ 36	
Pork tenderloins, frozen.....	30 @ 32	
Shoulders, Western, 10@12 lbs. avg.....	16 @ 17	
Butts, shoulder, Western.....	20 @ 21	
Butts, regular, Western.....	17 1/2 @ 18	
Hams, Western, fresh, 10@12 lbs. avg. 21 @ 22		
Picnic hams, Western, fresh, 6@8 lbs. avg. 16 @ 17		
Pork trimmings, extra lean.....	22 @ 23	
Pork trimmings, regular 50% lean.....	13 @ 14	
Spareribs.....	15 @ 16	

SMOKED MEATS

Regular hams, 8@10 lbs. avg.....	27 @ 28	
Regular hams, 10@12 lbs. avg.....	26 @ 26	
Regular hams, 12@14 lbs. avg.....	25 @ 26	
Skinned hams, 10@12 lbs. avg.....	26 1/2 @ 27 1/2	
Skinned hams, 12@14 lbs. avg.....	25 1/2 @ 26 1/2	
Skinned hams, 16@18 lbs. avg.....	25 @ 26	
Skinned hams, 18@20 lbs. avg.....	25 @ 26	
Picnics, 4@6 lbs. avg.....	19 @ 20	
Picnics, 6@8 lbs. avg.....	18 1/2 @ 19 1/2	
City pickled bellies, 8@12 lbs. avg.....	22 @ 23	
Bacon, boneless, Western.....	30 1/2 @ 31 1/2	
Bacon, boneless, city.....	29 1/2 @ 30 1/2	
Roullettes, 8@10 lbs. avg.....	20 1/2 @ 21 1/2	
Beef tongue, light.....	21 @ 22	
Beef tongue, heavy.....	24 @ 25	

FANCY MEATS

Fresh steer tongues, untrimmed.....	14¢ a pound
Fresh steer tongues, 1 c. trimmed.....	28¢ a pound
Sweetbreads, beef.....	35¢ a pound
Sweetbreads, veal.....	70¢ a pair
Beef kidneys.....	15¢ each
Mutton kidneys.....	4¢ each
Livers, beef.....	18¢ a pound
Oxtails.....	18¢ a pound
Beef hanging tenders.....	25¢ a pound
Lamb fries.....	10¢ a pair

BUTCHERS' FAT

Shop fat.....	\$.22.50 per cwt.
Breast fat.....	\$.27.50 per cwt.
Edible suet.....	\$.45.00 per cwt.
Inedible suet.....	\$.32.50 per cwt.

BONES AND HOOFs

Round

ES

14c a pound
28c a pound
35c a pound
70c a pair
15c a pound
.4c each
29c a pound
16c a pound
25c a pound
10c a pair

2.25 per cwt.
2.75 per cwt.
4.50 per cwt.
5.25 per cwt.

4 14-18%
2.30 2.50
2.10 2.30
2.00 ...
1.85 ...
1.15 1.15
1.15 1.15

Per ton
\$75.00
60.00
55.00
50.00
45.00
40.00

S

New York.
36½@36½

27½@27½

26 26
19 24
21 24
12 20
11 15

25½@26
25½@27
27½@29½
22 35
25 35
36 36
35 35
34½ 35½

KETS

at Chicago,
San Fran-

29 30

34½ 34½

35½ 35½

36 36

35 35

34½ 35½

Centralized op-

33% 33%

Since Jan. 1—

1936. 1905.

9,705 163,635

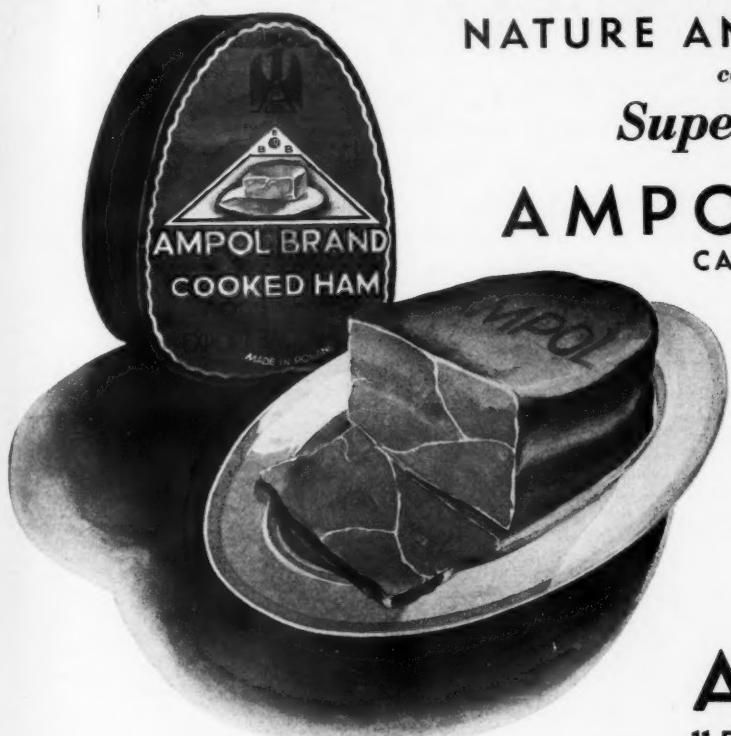
5,885,014

40 728,000

42 508,280

57 212,385

73 7,255,768



NATURE AND HUMAN SKILL

combine to give

Superb Quality
in

AMPOL BRAND

CANNED HAMS

HUNDREDS HAVE RESPONDED

to our last offer, but some territories are still open. Herewith is the offer again:

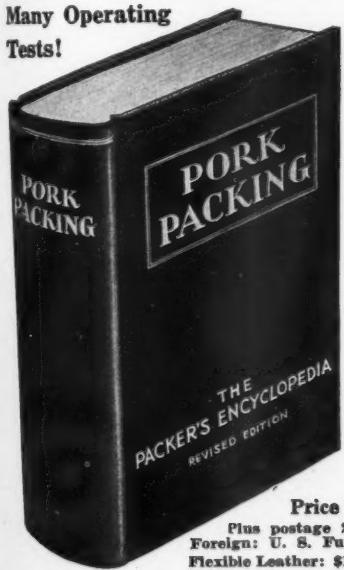
One sample case will be shipped against your order. We guarantee to take back what's left of the case and repay your freight both ways if you are not satisfied with the first can you open.

AMPOL, INC.

11 EAST 16th STREET, NEW YORK, N.Y.

MR. PORK PACKER:- Ask Yourself These Questions

Many Operating
Tests!



Am I getting the highest possible yields from products?
Are all my operations as efficient as they could be?

Utilizing the hog carcass to best advantage is a day-to-day problem. Only by studying markets and checking against tests of the best experience can profitable results be secured in daily plant operation.

This book shows the pork packer how to operate to best advantage. It is a "test book" rather than a "text book." Figuring tests is emphasized and important factors in operation in all departments are discussed.

This book is a practical discussion of best methods for getting results, backed up by test figures, which every alert pork packer needs and should have.

CHAPTER HEADINGS

- I—Hog Buying
- II—Hog Killing
- III—Handling Fancy Meats
- IV—Chilling and Refrigeration
- V—Pork Cutting
- VI—Pork Trimming
- VII—Hog Cutting Tests
- VIII—Making and Converting Pork Cuts
- IX—Lard Manufacture
- X—Provision Trading Rules
- XI—Curing Pork Meats
- XII—Soaking and Smoking Meats
- XIII—Packing Fancy Meats
- XIV—Sausage and Cooked Meats
- XV—Rendering Inedible Products
- XVI—Labor and Cost Distribution
- XVII—Merchandising

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Chicago, Illinois

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Advertisements on this page. \$3.00 an inch for each insertion. Position Wanted, special rate. \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Position Wanted

Rendering Plant Superintendent

Position wanted as manager or superintendent by man with many years' practical experience in glue, gelatine, extraction and rendering plants, as well as in manufacturing and selling of animal protein feed. Small or large plant. W-246, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Foreman

Young man thoroughly experienced in all grades of fresh and semi-dry sausage as well as in loaves wishes position. Can handle help and figure costs. Will go anywhere. Can furnish excellent references. W-247, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packinghouse Superintendent

Position wanted by plant superintendent with years of wide, thorough, general practical plant experience. All departments: beef or pork, killing, cutting, processing, manufacturing, etc. Also mechanical department supervision. Handle labor efficiently. Produce results with minimum operating costs. Know costs and yields. References. W-248, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago.

Superintendent or Assistant

Experienced packinghouse man now employed seeks new connection. Familiar with general manufacturing and cutting, also shipping. Understands labor and cost accounting. Can efficiently fill position as assistant superintendent in large plant, or superintendent in smaller house. Go anywhere. W-249, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sausagemaker

Position wanted by sausagemaker experienced in preparing and making complete line quality sausage, loaves, salami of outstanding sales attractiveness and appealing products from leaner materials. Highly efficient in manual and supervisory work. W-250, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packinghouse Superintendent

Superintendent with years of experience and best references is looking for position. Thoroughly versed in all departments, able to handle men, understands costs and yields. W-218, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Practical Sausage Foreman

Can create volume business. Expert on quality sausage, loaves and specialties, etc.; also profitable, inexpensive products with appeal. Eighteen years' successful manufacturing experience in all details. Married, age 40, references. W-242, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Men Wanted

Cost Accountant

Wanted, thoroughly experienced man to install and operate as manager departmental operations and cost system. Give references and experience in letter of application. W-235, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Packinghouse Salesman

Eastern meat packer desiring to do substantial business in New York territory wants a man to sell full line of high-grade packinghouse products. Must have ability to sell himself, and to expand his efforts by re-enforcing it with additional salesmen. First consideration will be given to man familiar with or selling packinghouse products in this territory and with personal entree to substantial trade. Give full description of your personal and business background. W-245, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Plant for Sale

Small Packing Plant

For sale, small packing plant, including 3½ acres of ground in center of live stock district of Indiana. Capacity 50 cattle and 100 hogs a week. All new equipment. FS-244, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment Wanted

Peck Washer and Hasher

Have you a peck washer and hasher for sale? Write complete details, condition and price. W-240, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Beef Splitting Saw

Wanted, one power beef splitting saw. In reply, state make of machine, age, condition and cash price. Mail answers to Box 898, Lima, Ohio.

Equipment For Sale

Used Machinery

Closing out used machinery department. Many bargains to offer. Send us your inquiries. Menges-Mange, Inc., 1515 N. Grand Blvd., St. Louis, Mo.

Packinghouse Equip. For Sale

Included in equipment purchased from Lancaster Packing Company. All in good condition.

1-No. 160 "Boss" Enterprise Meat Chopper complete with motor-\$350.00.

1-No. 20 "Boss" Sausage Mixer with motor and starting switch-\$150.00.

1-No. 7E Cleveland Kleen-Kut Lard Chopper complete with motor and starting switch.

1-24 ton capacity Frick Ice Machine.

Complete with vertical center crank steam engine, ammonia receiver, double pipe condenser, complete freezing unit, 72-200-lb. freezing cans, overhead traveling crane, and American Marsh Brine Pump.

For further details and for complete revised list of other packinghouse equipment for sale, write

GEO. H. ALLEN

Lancaster, Ohio.

Equipment for Sale

1-Hottmann Cutter and Mixer, 1,000 lb. capacity; 1-Mitts & Merrill No. 1-CV Hog, direct-motor driven; 1-No. 156 belt-driven Enterprise Meat Chopper or Grinder; 1-Wannenwetsch 5 x 7 ft. Rendering Tank; 1-Allbright-Nell 4 x 8 ft. Lard Roll, arranged for motor drive; 2-Mechanical Mfg. Co. 4 x 9 ft. Lard Rolls; 5-Cooking Kettles. Miscellaneous: Dryers, Hammer Mills, Ice Machines, Bollers, Pumps, Filter Presses, etc.

What idle machinery have you for sale? Send us a list.

CONSOLIDATED
PRODUCTS CO., INC.

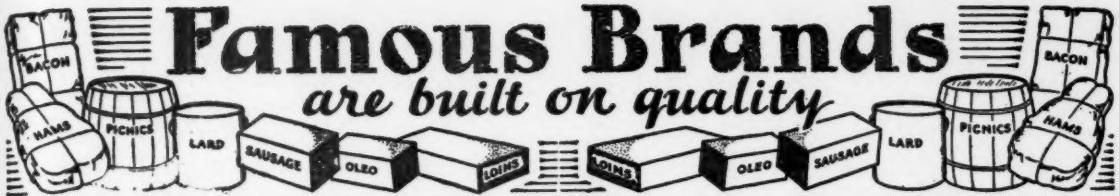
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Turn Space-Wasting,

Old Equipment into Cash

List the items you wish to dispose of and let THE NATIONAL PROVISIONER Classified Columns Find a Buyer for Them.

Paradise Brand HAMS • BACON • LARD
THE THEURER-NORTON PROVISION COMPANY
• • • • Packers • CLEVELAND, OHIO



BEEF • PORK • VEAL • MUTTON CANNED FOODS HAMS • BACON • LARD • SAUSAGE

We specialize in carlot beef sales

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General Offices: OTTUMWA, IOWA

Packing Plants: OTTUMWA, IOWA; SIOUX FALLS, SOUTH DAKOTA; TOPEKA, KANSAS

C. A. Durr Packing Co., Inc.

Utica, N. Y.

Manufacturers of



HAMS LARD
BACON DAISIES
FRANKFURTS SAUSAGES
QUALITY Pork Products That SATISFY

Rath's

from the Land O'Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO., WATERLOO, IOWA

foods of Unmatched Quality

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QUALITY

HAMS—BACON

LARD—SAUSAGE

SOUTHERN ROSE SHORTENING

The Wm. Schluderberg - T. J. Kurde Co.
Meat Packers

Baltimore, Md.

The COLUMBUS PACKING COMPANY

COLUMBUS, OHIO

Shippers of Straight and Mixed Cars

HAMS AND BACON

**PORK, BEEF AND
PROVISIONS**

New York Office: 410 West 14th Street



Philadelphia Scrapple a Specialty
John J. Felin & Co., Inc.

4142-60 Germantown Ave., Philadelphia, Pa.
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Hams
Bacon
Lard
Delicatessen

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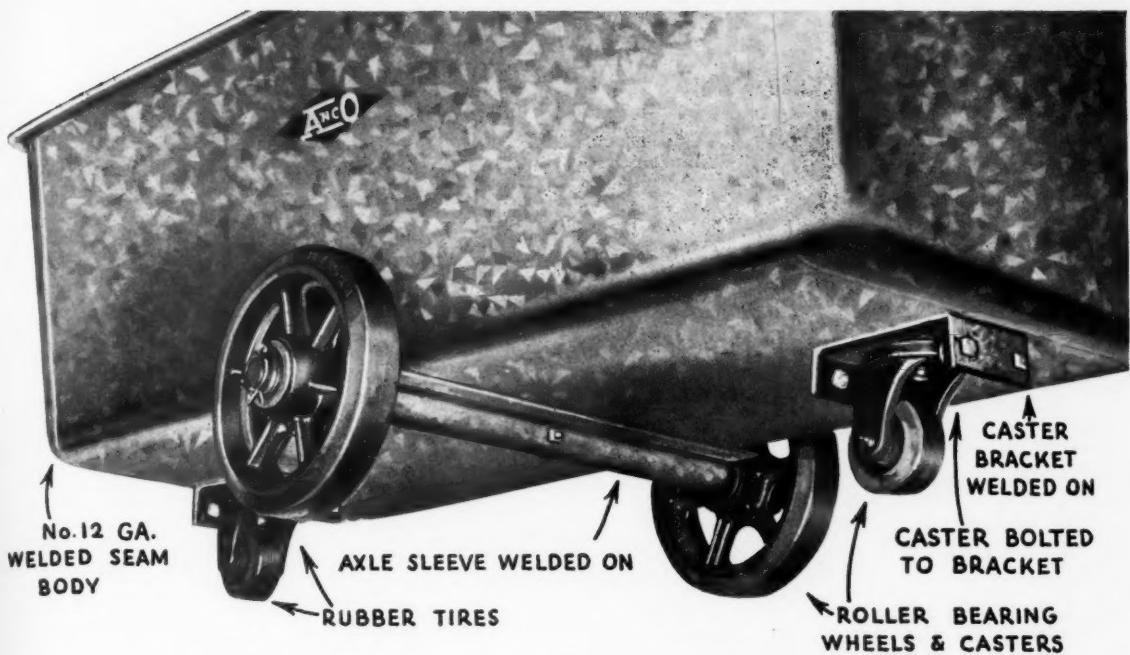
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